TOWN OR CITY OF chelms-ford

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT			
Name Buam School	Date	Type of Operation(s)	Type of Inspection
Address	10/25/17 Risk	Food Service	☐ Routine☐ Re-inspection
Telephone 25 //kg// P. R./	Level	Residential Kitchen	Previous Inspection
		Mobile	Date:
Owner Town of Chelmsford	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC) Heather Makara	Time	Bed & Breaklast	General Compiaint
Inspector Mark Masiello	In: /6/30	Permit No.	☐ HACCP
Each violation checked requires an explanation on the	Out:	remit No.	Other
·····			Specific provision(s) Non-compliance with:
Violations Related to Foodborne Illness Interventions at	nd Risk Factors	(Red Items) Anti-C	•
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immediat	te corrective Tobaci	
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	n Hands
1. PiC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	☐ 13. Hand	lwash Facilities	
	PROTECTION	FROM CHEMICALS	
The state of the s		oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		,
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Polentia	Dia Classical and State Co.
5. Receiving/Condition		ing Temperatures	ny nazaroous Foods)
	☐ 17. Rehe		
- Same and the state of the state in the sta		_	·= ·D
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooii	ing and Cold Holding 100 44	151°
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	ind Cold Holding 100 4	10 320 360
8. Separation/Segregation/Protection	<u> </u>	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY SUSCEPTIBL and Food Preparation for H	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing		and Loon Elebaration for H	5P
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	<i>{</i>
/iolations Related to Good Retail Practices (Blue	Missan and		
tems) Critical (C) violations marked must be corrected	To Foodba	f Violated Provisions Re orne Illnesses Interventi	lated
mmediately or within 10 days as determined by the Board	and Risk F	actors (Red Items 1-22)	ons
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board		der for Correction: Base	
of Health.	today, the i	tems checked Indicate vio	iations of 105 CMR
CN	590.000/Fed	deral Food Code. This rep	ort, when slaned below
23. Management and Personnel (FC-2)(590.003)	order of the	of Health member or its a Board of Health, Failure	gent constitutes an
24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005)	cited in this	report may result in sus	to correct violations tension or revocation of
25. Equipment and Utensils (FC-4)(590,005) 26. Water, Piumbing and Waste (FC-5)(590,006)	the food es	tabiishment permit and co	essation of food
27. Physical Facility (FC-6)(590.007)	estabilshme	ent operations. If aggrieve	d by this order, you
28. Poisonous or Toxic Materials (FC-7)(590,008)	nave a right	t to a hearing. Your reques	st must be in writing
29. Special Requirements (590,009)	Within 10 da	ted to the Board of Health ays of receipt of this order	at the above address
30. Other	DATE OF RE	E-INCRECTION.	
		==NSFECTION: 1/3/2	018
Inspector's Signature: Mash Marielly Prin	" Mark n		
PIC's Signatures Heather Makara Prin		MILLERA	Page for I Pages

				iscussion With Person in Charge:												85 R-4 /6	No. Reference R - Red Item	Establishment Name:	NWOT
☐ Voluntary Disposal ☐ Other:	☐ Embargo ☐ Emergency Closure	Re-inspection Scheduled	Voluntary Compliance	Corrective Action Required: D No	9787-11H XIB	Mark Masicillo coil phone		worthis in the kitchen gets but 10/24/17	Place the celling tiles hask over the too of the freezersh	I I I	Schrol	definit exall checked by the custosted. Then have the	The freezer needs to be emptired and	onto the treaser flow causing a large ice block.	ed when the deficit cyale goes on the ice is	The freezer fun unit passide in the walkin freezer is fre	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	n School Date: 10/25/17 Page: 2	TOWN OR CITY OF Chelmsfold
	Closure	Exclusion Emergency Suspension	Destriction /	R			2		4		abelik.	1		_ (welting	10260	Date Xerifier	of 2	

TOWN OR CITY OF Chelmsford

Massachusetts	Department of	Public Health
----------------------	----------------------	----------------------

Division of Food and Drugs

EOOD ESTABLISHMENT MODERNIA DO AND			
FOOD ESTABLISHMENT INSPECTION REPORT			
15 yarn School	Date 5/3//x	Type of Operation(s) L Food Service	Type of Inspection Routine
Address 25 Mapke Rd	Risk	Retail	Re-inspection
Telephone 978- 251-5144 84 6443	Level	Residential Kitchen Mobile	Previous inspection Date:
Owner Town of Abalas Pard	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person In Charge (PIC) HEATHER MAKARA	Time	Bed & Breakfast	General Complaint
Inspector Mark Mastello	In: ゆぶゅ Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation of	specific provision(s
TORCEG.			Non-compliance with:
Violations Related to Foodborne lilness interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	RISK Factors equire Immedia	te corrective Tobac	hoking 590.009 (E) cc \$90.009 (F) en Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	rention of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Dutles		dwash Facilities	
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and Bic		FROM CHEMICALS	
- The standard of a contract o	☐ 14. Appr	roved Food or Color Addilive	s
3. Personnel with infections Restricted/Excluded		c Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition		king Temperatures	
☐ 6. Tags/Records/Accuracy of ingredient Statements	☐ 17. Rehe	- •	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	•	
PROTECTION FROM CONTAMINATION	· -	and Cold Holding コノム :	ZO 40
☐ 8. Separation/Segregation/Protection		As a Public Health Control	,,,
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBL	E DODUL ATIONS (USER)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for H	ISP
☐ 11. Good Hyglenic Practices	CONSUMERA	ADVISORY	
— 11. Southygiethe Flactices		ing of Consumer Advisories	
/iolations Related to Good Retail Practices (Blue	Number o	of Violated Provisions Re	dated
tems) Critical (C) violations marked must be corrected		orne illnesses Interventi	
mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk I	Factors (Red Items 1-22):
mmediately or within 90 days as determined by the Board	Officiai Or	rder for Correction: Base	ed on an Inspection
of Health.	today, the I	items checked Indicate vid derai Food Code. This rep	olations of 105 CMR
23. Management and Personnel (FC-2)(590,003)	by a Board	of Health member or its a	igent constitutes an
24. Food and Food Protection (FC-3)(590,004)	order of the	e Board of Health. Failure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)	the food es	s report may resuit in sus stablishment permit and c	pension or revocation o
26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007)	establishm	ent operations. If aggrleve	ed by this order, you
27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008)	have a righ	it to a hearing. Your reque	st must be in writing
29. Special Requirements (590,009)	within 10 da	tted to the Board of Health ays of receipt of this orde	at the above address
30. Other	DATE OF R	E-INSPECTION:	
Inspector's Signature: Mach Mackeller Print:	Marki	Masiello	
PIC's Signature: Neaches, Make in Print:	HEATHER		PageofPages

			scussion With								5 R.H	tem Code	Establishmer	
			scussion with Person in Charge:								N/C	C - Critical item R - Red Item	Establishment Name: <u>ピメルハ</u>	TOWN
Voluntary Disposal	□ Embargo □ Emergency Chestra	Re-inspection Scheduled	Corrective Action Required: Q				to be replaced by pest control company,	on the nure of the tan (1)	t down the unit of the en	Year before the freezer shut down,	The hack of the fan unit inside of the walk in freezer	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	School Date: 5/31/18 Page: 2 of	TOWN OR CITY OF Chelmstord
		sion	Yes						<			Date Verified	14	

TOWN OR CITY OF Chelmstord

Massachusetts	Department of	Public Health
---------------	---------------	----------------------

Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT	nealm		
Name Byan School	Date 12/10/18	Type of Operation(s) Food Service	Type of Inspection U Routine
Address 25 Maple Rd	Risk Level	Retall Residential Kilchen Mobile	Re-Inspection Previous Inspection Date:
Owner Town of Chelnistord	HACCP Y/N	Temporary Caterer	Pre-operation
Person in Charge (PIC) Hull KKara	Time	Bed & Breakfast	Suspect Illness General Complaint
Inspector Mark Mastello	In: / 2 / 45	Permit No.	HACCP Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violationa marked may pose an imminent health hazard and reaction as datermined by the Board of Health.	Pick Factors	(Red items) Anti-C	specific provision(s Non-compliance with: hoking 590,009 (E) 590,008 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assignad / Knowladgeabla / Dutles EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excludad FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/Segregation/Protection 9. Food Conlact Surfaces Cleaning and Sanitizing **COLOM** 10. Proper Adequate Handwashing 11. Good Hygienic Practices	☐ 13. Hand PROTECTION ☐ 14. Appro ☐ 15. Toxic TIME/TEMPEF ☐ 16. Cook ☐ 17. Rehe ☐ 18. Cooli ☐ 19. Hot a ☐ 20. Time, REQUIREMEN ☐ 21. Food CONSUMER A	ention of Contamination from twash Facilities FROM CHEMICALS oved Food or Color Additives Chemicals LATURE CONTROLS (Potential ing Temperatures atling and Cold Holding & & & & & & & & & & & & & & & & & & &	S Illy Hazardous Foods) S 70 /430 E POPUL ATIONS (HSD)
Violations Related to Good Retail Practices (Blue items) Critical (C) violations marked must be corrected immediately or within 10 days as datermined by the Board of Hoalth. Non-critical (N) violations must be corrected immediately or within 90 days as dotermined by the Board of Hoalth. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.008) 27. Physical Facility (FC-6)(590.008) 28. Poisonous or Toxic Materials (FC-7)(690.008) 29. Special Requirements (590.009) 30. Other	Number of To Foodbo and Risk F Official Ord today, the it 590.000/Fed by a Board order of the cited in this tha food est establishme have a right and submitt within 10 da	Violated Provisions Reme Illnesses Interventiactors (Red Items 1-22) Violated Provisions Reme Illnesses Interventiactors (Red Items 1-22) Vier for Correction: Baseoms checked Indicate violeral Food Code. This rope of Health membar or its a Board of Health. Fallurate report may result in suspabilishment permit and cent operations. If aggrieve to a hearing. Your requested to the Board of Health ys of receipt of this order INSPECTION:	d on an Inspection plations of 105 CMR ort, whon signed below gent constillutes an to correct violations pension or revocation of essation of food d by this order, you at must be in writing at the above address.
Inspector's Signature: /// // Print:	March "		
The state of the s	HEARTS A	Masiello Makaia	Page of Pages
	16011161	MICKELIA	" " go ui_s_ I'nges

Page: DRRECTION C Litchen. Sitk of the properties of the proper			iscus				7	Item No.	Esta
Description of violation / Plan of correction There are answering that it's inside of the bitchen. Replace that the imposing ceiling tiles inside of the bitchen. Corrective Action Required: Corrective Action Required: Corrective Action Scheduled Corrective Action Sch			Sion With F				7-6	Code Reference	blishment
Description of violation / Plan of correction There are answering that it's inside of the bitchen. Replace that the imposing ceiling tiles inside of the bitchen. Corrective Action Required: Corrective Action Required: Corrective Action Scheduled Corrective Action Sch			erson in Charge:	Person in Charge			14/10	C - Critical item R - Red Item	TOWN
Date Verified	Embargo Voluntary Disposal	Re-inspection Scheduled	Corrective Action Required: U Voluntary Compliance				the true insisting ceiling tiles inside of the kitchen.	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	OF Chelmstard Date: 12/10/18 Page: 2 of

TOWN OR CITY OF Chelmstord

Massachusetts	Department of	Public Health
---------------	----------------------	----------------------

DIVISION OF FOOD and Drugs			
Name A		I = 40	
Brun	Date 5/10/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address Maple Rd 25	Risk	☐ Retail	Re-inspection
Telephone	Levei	Residential Kilchen Mobile	Previous Inspection
Owner Tour of the 1	HACCP Y/N	Temporary	Date:
TRUM OF CHELMETORY		Calerer	Suspect Illness
Person in Charge (PIC) Laura Bishop	Time In:/0/45	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Mark Masie 10	Out://: 2.5	Permit No.	Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation of	specific provision(s
violated.			Non-compliance with:
Violations Related to Foodborne illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective Tobacc	
FOOD PROTECTION MANAGEMENT	□ 12 Prav	ention of Contamination fron	n Handa
1. PIC Assigned / Knowledgeable / Duties		dwash Facilities	т паниз
EMPLOYEE HEALTH			
 Reporting of Diseases by Food Employee and PIC 		FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	_	roved Food or Color Additives	*
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	☐ 15. Toxid	c Chemi cals RATURE CONTROLS (Potential	lly Hazardous Foods)
☐ 5. Receiving/Condition		king Temperatures	ij insekratora i ottoj
☐ 6. Tags/Records/Accuracy of ingredient Statements	☐ 17. Rehe		
	☐ 18. Cool	•	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION		and Cold Holdingノሪ ジル	/O / WUD
		As a Public Health Control	777-
8. Separation/Segregation/Protection			
 □ 9. Food Contact Surfaces Cleaning and Sanltizing zoo from □ 10. Proper Adequate Handwashing 	21. Food	NTS FOR HIGHLY SUSCEPTIBL I and Food Preparation for H	E POPULATIONS (HSP) SP
☐ 11. Good Hygienic Practices	CONSUMER		
	22. Posti	ing of Consumer Advisories	
/iolations Related to Good Retail Practices (Blue	Number	f Violated Provisions Re	lated
tems) Critical (C) violations marked must be corrected	To Foodbe	orne llinesses interventi	ons
mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk I	Factors (Red Items 1-22)	
mmediately or within 90 days as determined by the Board	Official Or	rder for Correction: Base	d on an inspection
of Health.	today, the i	items checked Indicate vio	lations of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board	derai Food Code. This rep of Health member or Its a	оп, when signed below gent constitutes an
24. Food and Food Protection (FC-2)(590.003)	order of th	e Board of Health. Failure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)	cited in this	s report may result in susp	pension or revocation o
26. Water, Plumbing and Waste (Fc-5)(590.006)	the food es	stabiishment permit and co	ssation of food
27. Physical Facility (FC-6)(590,007)	establishm have a righ	ent operations. If aggrieve It to a hearing. Your reques	d by this order, you
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submit	tted to the Board of Health	at the above address
29. Special Requirements (590.009)	withIn 10 d	ays of receipt of this order	f.
30. Other	DATE OF R	E-INSPECTION:	,
inspector's Signature: W. h M. i. i.e. Print:			
FILMIT TUCKER	MarkM		
Print:	LOURA BI	Shup	PageofPages

Discussion With Person in Charge: No. Establishment Name: 12/917 Reference C - CHUCal Item R - Red Item TOWN OR CITY OF_ msps s rode dotes Kitches tend and kirblage are 184 starage ok Scartizes. certifications are up to date good Employer anitizer stations ok setropreated storage or not water temps or hand wash stations of Not. The tron 46+ tood temps or School in compliance Recycle and clean and 2018. colution any rodests hygiente DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 1800 organized 74 TIOM Solid waste せつ bractics S 90 PLEASE PRINT CLEARLY approved Date:_ TOWNS dumps ters 5/10/15 O Q Voluntary Compliance Corrective Action Required: Re-inspection Scheduled Voluntary Disposal Embargo SOUSKE Trant-1001 00 Page: Q Other. No. Emergency Closure **Emergency Suspension** Employee Restriction / of 2 0 Yes Date Verified

TOWN OR CITY OF Chelmstord

Massachusetts Department of Public Health

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Center School	Date 10/20/17	Type of Operation(s) Food Service	Type of Inspection
Address Billerica Rd	Risk	Retail	Routine Re-inspection
Telephone	Level	Residential Kitchen	Previous Inspection
Owner - A - 1 / (2 /	HACOD V(III	Mobile Temporary	Date: Pre-operation
Person in Charge (Pic)	HACCP Y/N	☐ Caterer	Suspect Illness
AMAGA MICLANC	Time In:/2/30	☐ Bed & Breakfast	General Complaint HACCP
- I I I I I I I I I I I I I I I I I I I	Out.	Permit No.	1 Cl 044
Each violation checked requires an explanation on violated.	the narrative pag	e(s) and a citation of	specific provision(s
Violations Related to Foodborne illness interventions			Non-compliance with:
Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	and require immediate	corrective Tobacc	hoking 590.009 (E) 590.009 (F) 77 Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Preve	ntion of Contamination from	n Hands
EMPLOYEE HEALTH	🗌 13. Hand	wash Facilities	
☐ 2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
Personnel with infections Restricted/Excluded	☐ 14. Appro	ved Food or Color Additives	•
FOOD FROM APPROVED SOURCE	☐ 15. Toxic		
4. Food and Water from Approved Source	TIME/TEMPER	ATURE CONTROLS (Potentia	lly Hazardous Foods)
☐ 5. Receiving/Condition		ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea		
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	41.3
PROTECTION FROM CONTAMINATION		nd Cold Holding 1660	41.3
8. Separation/Segregation/Protection		As a Public Health Control	J. 2
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT	S FOR HIGHLY SUSCEPTIBL	E POPULATIONS (HSP)
10. Proper Adequate Handwashing	1 21. Food :	and Food Preparation for H	SP
11. Good Hyglenic Practices	CONSUMER AT 22. Postin	OVISORY g of Consumer Advisorles	
liciations Related to Good Retail Practices (Blue			
tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board	To Foodbo	Violated Provisions Re rne illnesses Interventi actors (Red Items 1-22)	ons ()
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board	Official Ord	er for Correction: Base	d on an inspection
f Health.	today, the ite	ems checked indicate vio	iations of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board of	eral Food Code. This rep of Health member or its a	ort, when signed below
24. Food and Food Protection (FC-3)(590,004)	order of the	Board of Heaith. Failure t	o correct violations
25. Equipment and Utensils (FC-4)(590,005)	cited in this	report may result in susp	ension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)	estabiishme	ablishment permit and ce nt operations. If aggrieve	ssation of food
27. Physical Fac)lity (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590,008)	have a right	to a hearing. Your reques	t must be in writing
1 20 Chaolal Bantalusus and	and submitte	ed to tine Board of Health	at the above address
30. Other (590.009)	DATE OF RE	s of receipt of this order INSPECTION:	•
	int: Mick M	Pasie la	
DICH OIL	int: Luxic Mc		Page of Pages
/		2.0	

helms ford BOARD OF HEALTH

TOWN OR CITY OF <u>C'helmsford</u>

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT		
Name Center School	Date Type of Operation(s) Type 5/3/1/8 Food Service	of Inspection
Address		outine
Telephone		e-inspection lous Inspection
	Date	:
1000 01 Chelmstord	Caterer S	re-operation uspect Illness
Person In Charge (PIC) Michelle Ropa	Time Bed & Breakfast G	eneral Complaint
Inspector Mark Masiello	Out: Permit No.	ACCP ther
Each violation checked requires an explanation on the violated.	arrative page(s) and a citation of spec	Ific provision(s)
Violations Related to Foodborne Illness Interventions and		compliance with:
Total old file that he mile some and seed and se	Anti-cheking Tebacco	590,009 (E) [590,009 (F)
action as determined by the Board of Health.	Allergen Awar	eness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hand	do
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handwash Facilities	15
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and Diceases	PROTECTION FROM CHEMICALS	
The standard of the standard o	☐ 14. Approved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Haza	-1
☐ 5. Receiving/Condition	☐ 16. Cooking Temperatures	ardous roods)
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating	
7. Conformance with Approved Procedures/HACCP Plans	□ 18. Cooling 3 8	
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding 148 420	48 396
☐ 8. Separation/Segregation/Protection	☐ 20. Time As a Public Health Control	•
9. Food Contact Surfaces Cleaning and Sanitizing		
☐ 10. Proper Adequate Handwashing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPU 21. Food and Food Preparation for HSP	JLATIONS (HSP)
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY	
	22. Posting of Consumer Advisorles	
Violations Related to Good Retail Practices (Blue	Number of Violated Provisions Related	
Items) Critical (C) violations marked must be corrected	To Foodborne Illnesses Interventions	0
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk Factors (Red Items 1-22):	
immediately or within 90 days as determined by the Board	Official Order for Correction: Based on a	n Inspection
of Health.	today, the Items checked Indicate violation: 590.000/Federal Food Code. This report, wh	s of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board of Health member or its agent c	Offstitutes an
24. Food and Food Protection (FC-3)(590,004)	order of the Board of Health. Failure to corr	ect violations
25. Equipment and UtensIIs (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	cited in this report may result in susponsion the food establishment permit and cessation	n of food
27. Physical Facility (FC-6)(590,007)	establishment operations. If aggreed by the	his order you
28. Poisonous or Toxic Materials (FC-7)(590,008)	have a right to a hearing. Your request mus and submitted to the Board of Health at the	t be in writing
29. Special Requirements (590.009)	within 10 days of receipt of this order.	above audress
so. Other	DATE OF RE-INSPECTION: 6/5/180	
	4/3//8	
Inspector's Signature: Mach Machille Print:	Mark Masiello	
PIC's Signature: Machelle Rioge Print:	he held Reporte Page	elofPages
FORM 734A AM. SULKIN CO CHARLESTOWN MA		7, 7, 7

)iscus			No.	Esta
	sion With P			Code Reference	Establishment Name:_
	Discussion With Person in Charge:			C - Critical Item R - Red Item	
□ Voluntary Compliance □ Employee Restri □ Re-inspection Scheduled □ Emergency Susp □ Embargo □ Emergency Closs □ Voluntary Disposal □ Other:	Corrective Action Required: Cl. No. El.	The restection floor black rubber mak is neer to years all and when it get is washed still spoke dirty. Remove the stack rubber floor mat at the end of the school year. It the floor mat gets replaced, pulchase smaller size mates so they will be easier to degree	The sport service extres there is dirty. (15/18 The above floors are not being clean the floors need to start surveying and mapping today.	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY LJOKAN COOLER Flore is dirty.	TOWN OR CITY OF Chelinsford Date: 5/31/18 Page: 2 of 2
cilon/ ension ure	Sp.	The state of the s		Date Verified	

TOWN OR CITY OF <u>Chelinsford</u>

Massachusetts	Department of	Public Health
---------------	---------------	----------------------

Division of Food and Drugs Name	Massachusetts Department of P	ublic Hea	alth						
Address Selection Center	Division of Food and Drugs								
Address Selection Center	FOOD ESTABLISHMENT INSPECTION REPORT								
Reight R	Name South Rold School Conter	Date	2/18	Type of Operation(s)	Type of Inspection				
Testpolone	Address 84 Billesica Rd	Rlsk		Retall					
Temporary Call Ca	Telephone	Lavei		200					
Person In Charge (FIC)	16WN of Chelmstord	HACC	P Y/N		Pre-operation				
Inspector Mark Masie Mark	Person in Charge (PIC) Michael Reson a								
Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(violated). Violations Related to Foodborne Illness interventions and Risk Factors (Red items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned if Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with infections Restricted/Excluded FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans FROTECTION FROM CONTAMINATION 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglenic Practices Violations Related to Good Retail Practices (Blue tems) Critical (V) violations marked must be corrected immediately or within 10 days as determined by the Board of Health, 10 days as determined by the Board of Health of Health (FC-3)(sep.pus) 22. Food and Food Protection (FC-3)(sep.pus) 23. Management and Utensils (FC-3)(sep.pus) 24. Food and Food Protection (FC-3)(sep.pus) 25. Water, Plumbing and Waster (FC-3)(sep.pus) 26. Water, Plumbing and Waster (FC-3)(sep.pus) 27. Physical Facility (FC-3)(sep.pus) 28. Polsonous or Toxic Materials (FC-7)(sep.pus) 29. Special Requirements (sep.pus) 30. Other Print: Mack Masie III Provention of Contamination from Hands Antchooking Sep.pus of Proventions for Contention (Router Reduition From Hands Antchooking Sep.pus of Posepos (PC-1) Page 114. Approved Food or Color Addilives 115. Toxic Chemicals 116. Cooking Temperatures 117. Reheating 117. Reheating 118. Cooking Temperatures 119. Hot and Cold Holding 13 9 33 40 0 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Inspector Mark Masie III	Out		Permit No.	TT Other				
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. 12. Prevention of Contamination from Hands 13. Handwash Facilities 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 16. Caoking Temperatures 16. Caoking Temperatures 17. Reheating 17. Reheating 18. Cooling 19. Food and Water from Approved Procedures/HACCP Plans 19. Hot and Coid Holding 17. Reheating 19. Hot and Coid Holding 17. Reheating 19. Food Contact Surfaces Cleaning and Sanitizing 19. Food Contact Surfaces Cleaning and Sanitizing 19. Proper Adequate Handwashing 19. Proper Adequate Handwashing 19. Proper Adequate Handwashing 17. Food and Food Preparation for HSP 18. Cooling 19. Hot and Coid Holding 17. Food and Food Preparation for HSP 17. Food	Each violation checked requires an explanation of	n the narrati	ve pag	e(s) and a citation of	specific provision(
action as determined by the Board of Health. 12. Prevention of Contamination from Hands 13. Handwash Facilities 14. Approved Food of Color Additives 14.					Non-compliance with:				
1. Pic Assigned / Knowledgeable / Duties 12. Prevention of Contamination from Hands 13. Handwash Facilities 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 16. Cooking Temperatures 17. Reheating 18. Separation/Segregation/Protection 19. Hot and Cold Holding 3 9 33 40 10 0 0 0 19. Hot and Cold Holding 3 9 33 40 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	water district in the east year and in miners hearth hazar	d and require in	actors (Red items) Anti-ci	n				
1. Pic Assigned / Knowledgeable / Duties 13. Handwash Facilities 13. Handwash Facilities 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 16. Ceoking Temperatures 17. Reheating 17. Reheating 18. Cooling 19. Hot and Cold Holding / 3 9 3 5 40 10 10. Proper Adequate Handwashing 19. Food Contact Surfaces Cleaning and Sanitizing 19. Food Ontact Surfaces Cleaning and Sani	action as determined by the Board of Health.	- and radalis it	iiii walate	Allerge					
13. Handwash Facilities	FOOD PROTECTION MANAGEMENT	□1	2. Preve	ntion of Contamination from	n Hande				
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with infections Restricted/Excluded 4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglenic Practices 12. Reheating 13. Cooling 19. Hot and Cold Holding / 37 335 40 10 19. Hot and Cold Holding / 37 335 40 10 10. Proper Adequate Handwashing 11. Good Hyglenic Practices 11. Good Hyglenic Practices 12. Food and Food Preparation for HSP 13. Cooling 14. Approved Food or Color Additives 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding / 37 335 40 10 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 22. Posling of Consumer Advisories 23. Management and Personnel (FC-2)(sea.coa) 24. Food and Food Protection (FC-3)(sea.coa) 25. Equipment and Utensils (FC-4)(sea.coa) 26. Water, Plumbing and Waste (FC-5)(sea.coa) 27. Physical Facility (FC-5)(sea.coa) 28. Separation/Segregation/Protection 29. Time As a Public Health Control 20. Time As a Public Health Control 20. Time As a Public Health Control 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 23. Management and Personnel (FC-2)(sea.coa) 24. Food and Food Protection (FC-3)(sea.coa) 25. Equipment and Utensils (FC-4)(sea.coa) 26. Water, Plumbing and Waste (FC-5)(sea.coa) 27. Physical Facility (FC-5)(sea.coa) 28. Polsonous or Toxic Materials (FC-7)(sea.coa) 29. Polsonous or Toxic Mater					11111103				
14. Approved Food or Colar Additives 14. Approved Food or Colar Additives 15. Toxic Chemicals 15. Toxi	_								
15. Toxic Chemicals					i				
4. Food and Water from Approved Source TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foode) 5. Receiving/Condition 16. Cooking Temperatures 17. Reheating 17. Reheating 18. Cooling 19. Hot and Cold Holding / 27. Poulantion 18. Cooling 19. Chooling 19. Hot and Cold Holding / 27. Pool and Food Preparation forton of the Source 18. Cooling 19. Cooling 19. Hot and Cold Holding / 27. Pool and Food Preparation forton of t									
16. Cooking Temperatures 17. Reheating 17. Reheating 17. Conformance with Approved Procedures/HACCP Plans 18. Cooling 19. Held Cooling 18. Held Cooling 19. Held Cool Holding / 19. Held Cooling 19. Hel		TIME							
7. Conformance with Approved Procedures/HACCP Plans ROTECTION FROM CONTAMINATION 19. Hot and Cold Holding /39 333 40 10 10 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisores 11. Good Hygienic Practices Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.004) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-5)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 29. Special Requirements (590.009) 29. Contact Surfaces Cleaning and Sanitizing 20. Time As a Public Health Control 20. Tim	5. Receiving/Condition								
19. Hot and Cold Holding 39 335 40 10 38. Separation/Segregation/Protection 20. Time As a Public Health Control 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 11. Good Hyglenic Practices 22. Posling of Consumer Advisories 11. Good Hyglenic Practices 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 12. Food and Food Provisions	6. Tags/Records/Accuracy of Ingredient Statements	□ 1:	☐ 17. Reheating						
3. Separation/Segregation/Protection 20. Time As a Public Health Control 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 11. Good Hyglenic Practices Consumer Advisories 11. Good Hyglenic Practices Consumer Advisories 12. Posling of Consumer Advisories 13. Wiolations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Prize Print: 20. Time As a Public Health Control 12. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 22. Posling of Consumer Advisories 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Preparation for HSP 25. Management and Personnel (FC-2)(590.003) 26. Water, Plumbing and Waste (FC-3)(590.004) 27. Physical Facility (FC-4)(590.005) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 20. Special Requirements (590.009) 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 22. Number of Violated Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Prectices (Blue Posling of Consumer Advisories 25. Ged Items 1-22): Official Order for Correction: Based on an Inspection today, the Items checked Indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed bolow by a Board of Health member or its agent constitutes an order of the Board of Health report may result in suspension or revocation of the food establishment operations. If aggreed by this order, you have a right to a hearing. Your request must be in writing		ns 🗆 1	☐ 18. Coaling						
3. Separation/Segregation/Protection 20. Time As a Public Health Control 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 11. Good Hyglenic Practices Consumer Advisories 11. Good Hyglenic Practices Consumer Advisories 12. Posling of Consumer Advisories 13. Wiolations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Prize Print: 20. Time As a Public Health Control 12. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 22. Posling of Consumer Advisories 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Preparation for HSP 25. Management and Personnel (FC-2)(590.003) 26. Water, Plumbing and Waste (FC-3)(590.004) 27. Physical Facility (FC-4)(590.005) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 20. Special Requirements (590.009) 21. Food and Food Preparation for HSP 22. Posling of Consumer Advisories 22. Number of Violated Provisions Related To Foodborne Ilinesses Interventions and Risk Factors (Red Items 1-22): 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Prectices (Blue Posling of Consumer Advisories 25. Ged Items 1-22): Official Order for Correction: Based on an Inspection today, the Items checked Indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed bolow by a Board of Health member or its agent constitutes an order of the Board of Health report may result in suspension or revocation of the food establishment operations. If aggreed by this order, you have a right to a hearing. Your request must be in writing	PROTECTION FROM CONTAMINATION	□ 19	□ 19. Hot and Cold Holding 139 330 40 10						
□ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices Violations Related to Good Retali Practices (Blue litems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. □ 23. Management and Personnel (FC-2)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensils (FC-4)(590.005) □ 26. Water, Plumbing and Waste (FC-5)(590.006) □ 27. Physical Facility (FC-6)(590.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.008) □ 29. Special Requirements (590.009) □ 30. Other □ 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne llinesses interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an Inspection today, the Items checked indicate violetions of 105 CMR 590.000/Federal Food Code. This report, when signed below order of the Board of Health. Fallure to cerrect violations cited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: □ 11. Good Hygieria (C) violations marked must be corrected and To Food Code. This report, when signed below to report when signed below or retain the province of the Board of Health. Fallure to cerrect violations or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: □ 12. Food and Food Ocde. This report, when signed below to retain the province of the Boa	□ 8. Separation/Segregation/Protection	□ 21	☐ 20. Time As a Public Health Control						
□ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. □ N 23. Management and Personnel (FC-2)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensils (FC-4)(590.005) □ 26. Water, Plumbing and Waste (FC-5)(590.005) □ 27. Physical Facility (FC-5)(590.006) □ 27. Physical Facility (FC-5)(590.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.008) □ 29. Special Requirements (590.009) □ 30. Other Inspector's Signature: □ 22. Posling of Consumer Advisories Number of Violated Provisions Related To Foodborne llinesses interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the Items checked Indicate violetions of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: 12/13/18 Print: Pic's Signature: Print: Print: Pige Machine Print		REQU	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)						
Violations Related to Good Retali Practices (Blue liters) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.005) 27. Physical Facility (FC-8)(590.006) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other Inspector's Signature: Print: PiC's Signatures Print: Print:		LJ 21	i. rood a	no rood Preparation for HS	SP				
Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other Print: Print	☐ 11. Good Hyglenic Practices	CONS	SUMER AD	VISORY 3 of Consumer Advisories					
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N	Violations Related to Good Retali Practices (Blue	Mram		W 1 4 1 5 1 4 1 5 1 5 1					
and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the Items checked indicate violetions of 105 CMR 590,000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to cerrect violations of the Board of Health member or its agent constitutes an order of the Board of Health. Fallure to cerrect violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. Inspector's Signature: Print: Print: Print: Official Order for Correction: Based on an inspection today, the Items checked indicato violetions of 105 CMR 590,000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to cerrect violations cited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: Print: Print: Print: Print: Print: Print: Official Order for Correction: Based on an inspection today, the Items checked indicato violetions of 105 CMR 590,000/Federal Food Code. This report, when signed below by a Board of Health. Fallure to cerrect violations cited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: Print:	items) Critical (C) violations marked must be corrected	T	oodbor	violated Provisions Re ne llinesses Interventic	lated				
Immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other 30. Other Print: P	of Health, Non-critical (N) violations must be corrected	d and	Risk Fa	ctors (Red Items 1-22)					
Today, the Items checked Indicate violetions of 105 CMR 590.000/Federai Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations clied in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggreved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: Print: Pic's Signature: Print: Pri	immediately or within 90 days as determined by the Board	Offi	clal Ord	er for Correction: Base	d on an inspection				
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other Date of the Board of Health member or its agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:	of Health.	toga	ly, the Ite 000/Fede	ms checkod Indicato vio	ietlons of 105 CMR				
24. Food and Food Protection 25. Equipment and Utensils 26. Water, Plumbing and Waste 27. Physical Facility 28. Poisonous or Toxic Materials (FC-5)(590.005) 29. Special Requirements 29. Special Requirements 29. Children (590.009) 30. Other Print: Print		by a	Board o	f Health member or its at	orr, when signed below Bent constitutes an				
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other Inspector's Signature: PiC's Signature: PiC's Signature: Print: Prin	24. Food and Food Protection (FC-3)(590,004)	orde	r of the l	Board of Health, Fallure t	o cerrect violations				
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other (590.009) Inspector's Signature:	25. Equipment and Utensils (FC-4)(590,005)	CITO	in this	eport may result in susp	ension or revocation o				
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other Print: Masie 1/2 Print:	26. Water, Plumbing and Waste (FC-5)(590,006)	rite t	ooa esta hiishmer	blishment permit and ce	ssation of food				
29. Special Requirements (590.009) 30. Other Signature: Print: Print:	27. Physical Facility (FC-6)(590.007)		a right t	o a bearing. Your romes	d by this order, you				
Inspector's Signature: Date of Re-inspection: 1 3 1 5 Print: Mark Masie 1 6 Print: Mark Masie 6 Print: Print: Mark Masie 6 Print:		and:	submitte	d to the Board of Health	at the above address				
Inspector's Signature: Main Mainth Print: Mark Masie 110 PIC's Signatures Michael Print: Michael Print: Michael Print: Michael Print: Pages	29. Special Requirements (590,009)	with	n 10 day	e of consist of this to.					
Inspector's Signature: Main Mainth Print: Mark Masie 110 PIC's Signatures Michael Print: Michael Print: Michael Print: Michael Print: Pages		DATI	OF RE-	INSPECTION: 12/13	118				
PIC's Signatures Michael Print: Michael Page of Pages	Inspector's Signature: M. / M								
Page of Pages	DIC's Classical A County // MIRELLY	1.10	KM	lasiella					
	THI CALLY IS TO	PINE MIC	JUILL	Hypera	Page / of / Pages				

	scuss	No.	Estab
	ion With Pe	Code Reference	lishment l
	Discussion With Person in Charge:	C - Critical Item R - Red Item	Establishment Name: Surfe
	Fred inspare aperation this kitchen. Fred service most pravide a Certified to aperate this school richen by the aperate this school richen by the aperate by a certified tood money the present of the new the following the property of a new the following the appropriate or an instant send offer. The property of the pr	DESCI	South Find School Conter Date: 12/7/18 Page:
			6
Employee Restriction / Exclusion Emergency Suspension Emergency Closure			l'i
Restric	tied wanter		<u>\$</u>
tion /		Date Verified	N

TOWN OR CITY OF Chelmsford

Massachusetts Department of Public Health Division of Food and Drugs

EOOD ESTABLISHMENT MODEOTION								
FOOD ESTABLISHMENT INSPECTION REPORT								
Center School		Date - 16/19	Type of Operation(s) Type of Operation(s) Food Service	Type of Inspection Routine				
Address 84 Billerica Pd	F	Risk	Retail	Re-inspection				
Telephone	.evel	Residentlal Kitchen Mobile	Previous Inspection					
Owner T O all I C		ACCP Y/N	Temporary	Date: Pre-operation				
Person in Charge (PIC) Muchalla 8			Caterer Caterer	Suspect Illness				
L. KANATA	;	ime n/0/45	☐ Bed & Breakfast	General Complaint HACCP				
Inspector Mark Massells	1.5	July 11 20	Permit No.	Other				
Each violation checked requires an explanation o	n the na	rrative pag	e(s) and a citation o	f specific provision(s				
Violations Related to Foodborne Illness intervention				Non-compliance with:				
Violations marked may pose an imminent health hazard action as determined by the Board of Health.	and requ	ire immediat	e corrective Toba	Choking 590,009 (E) cco 590,009 (F) gen Awareness 590,009 (G)				
FOOD PROTECTION MANAGEMENT		□ 12 Prove	ention of Contamination fro					
☐ 1. PIC Assigned / Knowledgeable / Duties				om Hands				
EMPLOYEE HEALTH			wash Facilities ok					
 2. Reporting of Diseases by Food Employee and PIC 			FROM CHEMICALS					
3. Personnel with Infections Restricted/Excluded			oved Food or Color Additiv	as .				
FOOD FROM APPROVED SOURCE		☐ 15. Toxic						
4. Food and Water from Approved Source			RATURE CONTROLS (Potent	ally Hazardous Foods)				
5. Receiving/Condition		16. Cooking Temperatures						
☐ 6. Tags/Records/Accuracy of ingredient Statements		☐ 17. Reheating						
7. Conformance with Approved Procedures/HACCP Plat	ns	18. Cooling						
PROTECTION FROM CONTAMINATION		□ 19. Hot and Cold Holding IS4 IS38 35 -7						
8. Separation/Segregation/Protection		☐ 20. Time.	As a Public Health Control					
 □ 9. Food Contact Surfaces Cleaning and SanItizing ¬¹ΦC □ 10. Proper Adequate Handwashing 	APIN	REQUIREMEN 21. Food	TS FOR HIGHLY SUSCEPTIE and Food Preparation for	LE POPULATIONS (HSP)				
☐ 11. Good Hyglenic Practices		CONSUMER A						
17. Good Hygienic Practices		22. Postir	ng of Consumer Advisories	3				
Violations Related to Good Retail Practices (Blue		Manuali						
tems) Critical (C) violations marked must be corrected		Number of	Violated Provisions R	elated				
immediately or within 10 days as determined by the Board	d	and Risk F	actors (Red Items 1-22	lions C				
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board			der for Correction: Bas					
of Health.		today, the It	ems checkod indicate vi	iolations of 105 CMR				
C N		by a Board	leral Food Code. This re of Health member or its	port, when signed below				
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		order of the	Board of Health. Fallure	e to correct violations				
25. Equipment and Utensiis FC-4)(590.005)		cited in this	report may result in sus	spension or revocation of				
26. Water, Plumbing and Waste (FC-5)(590,006)		the food est	tablishment permit and o	essation of food				
27. Physical Facility (FC-6)(590.007)	have a right	ent operations. If aggrlev to a hearing. Your requ	ed by this order, you est must be in writing					
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)		and submitt	ed to the Board of Healt	h at the above address				
30. Other		Within 10 da	ys of receipt of this order	er.				
		27.11 OF INC	-INSPECTION: G/6/	19				
Inspector's Signature: Mark Mairillo	Print: //	nadi m		,				
PIC's Signatures (A)		195K 17/9	Siello	10 / 2 /				
FORM 734A AM SULKIN CO CHARGESTOWN MA	- 1	lichalle	Kepuza	PageofPages				

Est	Establishment Name:_		TOWN OR CITY OF Chelmsford Date: 3/6/19 Page: 2 of 2	
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
	570.009	0	appolicas certification is out of compliance	
			by Calle 119.	
			action temps of	
{			Ab. Sanitizer Station of	
			dry storage ox	
			13.3	
			1 h	
			of copy of coty sodents	
			msps sheets bu	
scu	ssion With P	scussion With Person in Charge:	Corrective Action Required: No Yes	
ļ			Voluntary Compliance	
			Re-inspection Scheduled	ion
			Q Embargo D Emergency Closure	
			Voluntary Disposal Other:	

TOWN OR CITY OF Chelms Cord

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT Name Date Type of Operation(s) Type of Inspection 11/2 ☐ Routine ☐ Re-inspection Food Service Address Risk Retali Residentlel Kitchen Level Previous Inspection Telephone Mobile Date: Temporary Owner Pre-operation HACCP Y/N Caterer Suspect illness Person in Charge (PIC) **Bed & Breakfast** Time General Complaint In: 9:45 HACCP Permit No. Other_ Out: Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne lilness Interventions and Risk Factors (Red Items) Anti-Choking 590.009 (E) Violations marked may pose an imminent health hazard and require immediate corrective Tobanco 590.009 (F) action as determined by the Board of Health. Allergen Awareness 590,009 (G) FOOD PROTECTION MANAGEMENT ☐ 12. Prevention of Contamination from Hands ☐ 1. PIC Assigned / Knowledgeable / Duties ☐ 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives ☐ 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures ☐ 5. Receiving/Condition ☐ 6. Tags/Records/Accuracy of Ingredient Statements 17. Reheating 7. Conformance with Approved Procedures/HACCP Plans ☐ 18. Cooling PROTECTION FROM CONTAMINATION ■ 8. Separation/Segregation/Protection 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ☐ 10. Proper Adequate Handwashing CONSUMER ADVISORY ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retall Practices (Blue Number of Violated Provisions Related items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an Inspection immediately or within 90 days as determined by the Board today, the Items checked indicate violations of 105 CMR of Health. 590.000/Federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Fallure to correct violations 24. Food and Food Protection (FC-3)(590,004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you 27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590,008) and submitted to the Board of Health at the above address

Inspector's Signature: Mark Marielli	Print: Mark Masiella	
PIC's Signature: Local Per	Print: 20h Port	Page / of / Pages
FORM 7744 A M. CHI KIN CO. CHARLES	BALLET CITY	

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

(590.009)

30. Other

29. Special Requirements

	1 1/2)iscus																item No.	Esta	
	will be	sion With F																Code Reference	blishment	
	Kathleen coff on	Discussion With Person in Charge:																C - Critical Item R - Red Item	Establishment Name: Chelmsland	TOWN
☐ Voluntary Disposal ☐ Other:	n from facilities this inconting. 1 December 6, 18, 24.	MUNCY I CAN MEET WITH Corrective Action Required: 0			equipment from the witchen and Storage room.	oxid to tally on	he food and also As employee safety.	to needs more retrikeration some for the store	The refixerated storage is histing of the scent. This	good employed hygienicpractices	hus so de	dry storuge of	d storage	^	A Station	Told Road temps or	Hot food temps ok	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY Date Verified	msfed High School Date: 11/29/17 Page: 2 of 2	TOWN OR CITY OF Chelms Pard
														ı				pd		

TOWN OR CITY OF Chelms Pard

Massachusetts De	partment of	Public	Health
------------------	-------------	--------	--------

Division of Food	and Drugs
------------------	-----------

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Chelius Perd High School	Date 4/15/18	Type of Operation(s) G Food Service	Type of Inspection Routine
Address 200 Richardson Rd	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner T. A. S. L. L Cond	HACCP Y/N	Temporary	Pre-operation
10/UN OF CARINSTAIG		Caterer	Suspect Illness
Person In Charge (PIC)	Time In: 10:20	Bed & Breakfast	General Complaint HACCP
Inspector Masie 16	Out:	Permit No.	Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation of	specific provision(s
violated.			Non-compliance with:
Violations Related to Foodborne illness interventions and	Risk Factors	(Red items) Anti-c	hoking 590,009 (E)
Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	equire immedia	te corrective Tobac Allerg	590.009 (F) an Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	🗍 12. Prev	ention of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	dwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	□ 14. Appi	roved Food or Color Additive	2
3. Personnel with Infections Restricted/Excluded	_	c Chemicais	-
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	_	RATURE CONTROLS (Potentia	liv Hazardous Foods)
5. Receiving/Condition	_	king Temperatures	,
6. Tags/Records/Accuracy of ingredient Statements			iso
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ling 45-3	270 370
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding 366	20 370 370
	[] 20 Time	eating ling /// and Cold Holding 3 k 4 As a Public Health Control	,,
 □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing Zeo APPN 		NTS FOR HIGHLY SUSCEPTIB	
☐ 10. Proper Adequate Handwashing		d and Food Preparation for F	
☐ 11. Good Hygienic Practices	CONSUMER D	ADVISORY ling of Consumer Advisories	
Violations Related to Good Retail Practices (Blue		_	
Items) Critical (C) violations marked must be corrected		of Violated Provisions R Forne lilnesses Intervent	
immediately or within 10 days as determined by the Board		Factors (Red Items 1-22	
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board		rder for Correction: Bas	
of Health.	today, the	Items checked Indicate vi ederal Food Code. This re	olations of 105 CMR
C N		d of Heaith member or its	
23. Management and Personnei (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		e Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590,005)		is report may result in sus	
26. Water, Plumbing and Waste (FC-5)(590.006)		stabiishment permit and o nent operations, if aggriev	
27. Physical Facility (FC-6)(590,007)	have a rigi	ht to a hearing. Your requ	est must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)		itted to the Board of Healt	
29. Special Requirements (590.009)		days of receipt of this order	er.
	DATE OF F	RE-INSPECTION:	
Inspector's Signature: Mach Mackell Print	Mark	Masielles	
PIC's Signature: Oto h Dodga Print		Dance d	Page / of / Pages
FORM 734A A.M. SULKIN CO. CHARLESTOWN MA	N. KILL	THEY	1

Date Verified O Yes O Yes O Yes	[[[[[[[[[[[[[[[[[[[bot find temps one sold temps one stand temps one spand wash station one spand wash station on spand sing of sony rodents sourced and beverage are from an approved source spand and beverage are from an approved source spand on the sold of the sol	Y OF CORRECTION
------------------------------------	---------------------------------------	--	-----------------

TOWN OR CITY OF Chelms Pord

Massachusetts	Department of	Public	Health
---------------	---------------	---------------	--------

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Chelins Pard High School	Date 12-119/15	Type of Operation(s) Food Service	Type of Inspection Routine
Address 200 Richardson Rd	Risk	Retall	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of Chelms Pard	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person In Charge (PIC), CIS/10 DO YOUNG	Time In: 10:00	☐ Bed & Breakfast	General Complaint HACCP
Inspector Mark Masie 110	Out:	Permit No.	Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation o	specific provision(s
violated. <u>Violations Related to Foodborne Illness Interventions and</u>	Dick Easters	(D-d 16)	Non-compliance with:
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire Immedia	te corrective Tobac	Choking 590,009 (E) 500 590,009 (F) gen Awareness 590,009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination fro	om Hands
1. PIC Assigned / Knowledgeable / Dutles	☐ 13. Hand	Iwash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	roved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Polenti	ally Hazardous Foods
☐ 5. Receiving/Condition	☐ 16. Cool	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	750
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing 414 and Cold Holding 100 42	151 33
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding 100 4	no 40° 15 ×
☐ 8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	4
☐ 9. Food Contact Surfaces Cleaning and Sanitizing ₹ 06 °	REQUIREME	NTS FOR HIGHLY SUSCEPTIE	LE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	I and Food Preparation for	HSP
☐ 11. Good Hygienic Practices	CONSUMER	ADVISORY ing of Consumer Advisories	•
Violations Related to Good Retail Practices (Blue			
Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	To Foodb and Risk Official Or today, the 590,000/Fe by a Board order of the cited in this the food establishmaye a right	of Violated Provisions Forne illnesses Interven Factors (Red Items 1-2: Items the Correction: Basitems checked Indicate verses for Code. This red of Health member or its e Board of Health. Fallur is report may result in sustablishment permit and nent operations. If aggrient to a hearing, Your requitted to the Board of Health	tions 2): sed on an inspection flolations of 105 CMR eport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food ved by this order, you est must be in writing
29. Special Requirements (590,009) 30. Other Inspector's Signature: Mach Machelle Print:	within 10 d	lays of receipt of this ord	er.
PIC's Signature: Print:	103/01	12 VRING.	Page / of / Pages

TOWN OR CITY OF <u>Chelms Ard</u>
Establishment Name: <u>Chelms Erd</u> High School 12/19/18

_ Date:_

באני	Establishment wante.		of Date: " " " Page: or	
No.	Code	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
			Certifications are up to date	
			Hot find temps are ox	
			intrinerated food temps are one	
			RAM STATES STATEMENS CK	
			No sign of any redents	
			code datis are	
			1 lake	
			ien	
			taid and sciletage are from an approved scirce	
Discu	ssion With P	Discussion With Person In Charge:	The Gran leaf grand station Corrective Action Required: 0	Yes
acceds	15 to	be	1	ansion /
7 2	into the a	I Silace	Shock, sale can be selectived a Embargo	ire
			Voluntary Disposal Other.	

TOWN OR CITY OF <u>Chelmsford</u>

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT Date Type of Inspection
4 Routine Type of Operation(s) 4/11/19 Food Service Address Risk Retail Re-inspection Residential Kitchen Level Previous Inspection Telephone Mobile Date: Temporary Pre-operation HACCP Y/N Caterer Suspect Illness Time Person in Charge (PIC Bed & Breakfast General Complaint HACCP In: 10:20 Inspector Permit No. Out: //:00 Other_ Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) 590,009 (E) Violations marked may pose an imminent health hazard and require immediate corrective Tobacco 590.009 (F) action es determined by the Board of Heelth. Allergen Awareness 590,009 (Q) FOOD PROTECTION MANAGEMENT ☐ 12. Prevention of Contamination from Hands □ 1. PIC Assigned / Knowledgeable / Duties ☐ 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color AddItives ☐ 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures ☐ 5. Receiving/Condition ☐ 17. Reheating □ 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding 2° 2° 37 56 37 PROTECTION FROM CONTAMINATION ☐ 20. Time As a Public Health Control ☐ 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 21. Food and Food Preparation for HSP. ☐ 10. Proper Adequate Handwashing CONSUMER ADVISORY ■ 11. Good Hygienic Practices ■ 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue **Number of Violated Provisions Related** Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/Federal Food Code. This report, when signed below CN by a Boerd of Health member or its egent constitutes en 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Fallure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensiis (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you 27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590.008) and submitted to the Board of Health at the above address 29. Special Requirements (590.009)within 10 days of receipt of this order. 30. Other DATE OF RE-INSPECTION: 9/8/19

Inspector's Signature: Mark Markelly	Print:	Mark Masiello	
PiC's Signature:	Print:	Leslie De Young	PageofPages
CORLEGATOR AND CHARLEST AND AND COTOMER AND		-7	

	iscuss		25	Estab Item No.
	ion With P	77	4-4	Establishment Name:. tem Code C - Crit vo. Reference R - Red
	iscussion With Person in Charge:		Mc (c	
Re-inspection Scheduled Embargo Voluntary Disposal	Corrective Action Required:	Have the worked done herbose the opening of the ZO19-2012 School season. This sink disposal must be suplaced as removed from propsing before the start of the Zo19-Zo20 School season.	checked for leghes. The sors do not have bottem The two freezes well-in doors do not have bottem Alex assets. This is causing a large hold up of Have all of the freezer. Have all of the ree removed from the theoret wells and ceiling. Place hell door gaskets on the bettern of	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY THE WALK IN COOLER FLAG HAS A HAS LOOK OF THE WALL HAS WRITT AND THEN COLORN OF THE LOOK OF THE WALL AND THE COLORN OF THE LOOK OF THE WALL AND THE COLORN OF THE LOOK
őn s				Date Verified

TOWN OR CITY OF tal Amington Chelms ford

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT					
Name Community Education		ate 0/27/17	Type of Operation(s) Food Service		Type of Inspection
Address 170 Dolton ed		isk	Retall		Re-inspection
Telephone	Le	evel	Residential Kitche	n	Previous Inspection
Owner/			Mobile Temporary		Date:
- COMMINITY EN POLITY ON CH	7 H	ACCP Y/N	Caterer		Pre-operation Suspect lilness
Person in Charge (Pic) Ging Sandelli		me	Bed & Breakfast	- 1	General Complaint
inspector Mark Masiallo		:10:45	Down to At -		HACCP
Each violation checked requires an explanation or	1 00	ut:	Permit No.		Other
Each violation checked requires an explanation or violated.	i the nar	rative pag	e(s) and a citation	ı of s	pecific provision(s)
Violations Related to Foodborne lilness intervention	s and Ri	sk Factors (Red Items)		Noл-compliance with:
Tributions marked may pose an imminent health hazard	and requi	ire Immediat	e corrective	nti-Cho obacco	
action as determined by the Board of Health.			A		Awareness 590,009 (G)
FOOD PROTECTION MANAGEMENT					
PIC Assigned / Knowledgeable / Duties		☐ 12. Preve	ention of Contamination	ı from	Hands
EMPLOYEE HEALTH		☐ 13. Hand	wash Facilities		
_		PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PiC			oved Food or Color Addi	isi	
☐ 3. Personnel with Infections Restricted/Excluded				itives	
FOOD FROM APPROVED SOURCE		☐ 15. Toxic	-		
☐ 4. Food and Water from Approved Source		TIME/TEMPER	ATURE CONTROLS (Pot	entially	/ Hazardous Foods)
5. Receiving/Condition		☐ 16. Cooki	ng Temperatures		
☐ 6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehea	ating		
☐ 7. Conformance with Approved Procedures/HACCP Plan		☐ 18. Coolir	_		
PROTECTION FROM CONTAMINATION	-		nd Cold Hoiding 360		70 4410
■ 8. Separation/Segregation/Protection			As a Public Health Cont		
9. Food Conlact Surfaces Cleaning and Sanitizing		REQUIREMEN	TS FOR HIGHLY SUSCEP	TIBLE	POPI II ATIONS (USD)
☐ 10. Proper Adequate Handwashing		☐ 21. Food a	and Food Preparation f	or HSI	P
☐ 11. Good Hygienic Practices	(CONSUMER A	DVISORY		
		22. Postin	g of Consumer Advisor	ries	
/loiations Related to Good Retall Practices (Blue					
tems) Critical (C) violations marked must be corrected		Number of	Violated Provisions	s Rela	ated
mmediately or within 10 days as determined by the Board	1	10 Foodbo	rne Illnesses Interv	entio	ns 💍
of Health. Non-critical (N) violations must be corrected			actors (Red Items 1		
mmediately or within 90 days as determined by the Board	1	Official Ord	er for Correction:	ased	on an Inspection
of Health.		590.000/Fed	ems checked Indicate	≥ viola	ations of 105 CMR rt, when signed below
23. Management and Personnel (FC-2)(590,003)		by a Board	of Health member or	its ag	ent constitutes an
24. Food and Food Protection (FC-3)(590.004)		Order of the	Board of Health, Fail	ure to	correct violations
★ 25. Equipment and Utensils (FC-4)(590.005)		cited in this	report may result in s	suspe	nsion or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)		the food est	abilshment permit an	id ces	sation of food
27. Physical Facility (FC-6)(590.007)		establishme	nt operations. If aggr	leved	by this order, you
28. Poisonous or Toxic Materials (FC-7)(590,008)		and submitt	to a hearing. Your red ed to the Board of He	quest	must be in writing
29. Special Requirements (590,009)		within 10 da	ys of receipt of this o	rder.	it the above address
30. Other		DATE OF RE			2/
			///.	+//	70
Inspector's Signature: M. A. M	Duta	0			
may a filled	Print:	Jarky	Pasiello		
PIC's Signature: Jube- Texcle Ce 1	Print: G	ina Sar			Pageof Pages

TOWN OR CITY OF Wilmington

Establishment Name: Community Education Date: (0) 37/17. Page: 2 of 2- The code Relation DESCRIPTION OF VIOLATION (PLAN OF CORRECTION No. Relation Required: 12 of 24 o		iscus 174		12	tem No.	Esta
DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The stall it codes floor is disty. Empty the Nolken codes floor is disty. Source and mee the floor. The plashroom must have the beginning of the codes the day the beginning of the codes the day care the day care the beginning of the codes in this will let the day care man to the controlled floorage a sensition of the lise the day of the controlled floorage a sensition of the controlled of the magning superior schooling of the controlled of the controlled controlle	1 1	ssion With	R. E	R.H	Code Reference	blishment
DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The ceally in cooler floor is dirty. Engly the Molk in cooler thic Energy and mee the floor which sheef and mee the floor. The preshoon mee the floor. Source and mee the floor. The preshoon mee the floor. Source and mee the floor. The preshoon meether had been the floor. The preshoon meether had the care of the floor. The preshoon meether had the floor. The preshoon meether had the floor. The preshoon meether had the care of the floor. The preshoon meether had the floor. The preshoon meether had a preshoon meether had the floor. The preshoon meether had a preshoon meether had the floor. The preshoon meether had a pr		Person in Charge	WIC	M/C	C - Critical Item R - Red Item	Name: Com
F CORRECTION Page: 2 of 2 PAY. PA		Remove all desks, 7	n most hour the removed by the day care press and the forest and t	graffer or cooper floor is dir	DESCRIPTION OF VIOLATION / F	Education Date:
The t		Corrective Action Required: Understand Compliance Re-inspection Scheduled	moved the case	down pro Ja	11	117
he he land he		0 0 0	3322	6		1
	Emergency Closure Other:	Ro Q Yes Employee Restriction / Exclusion Emergency Suspension	255	floor Hat	Date Verified	<u>.</u>

TOWN	OR	CITY	OF_	Chel	nstord
------	----	------	-----	------	--------

Massachusetts Department of Public	c Health		
Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Community Education	Date (9/4/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 170 Dolfero Rd	Risk	Retall	Re-Inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of chelmston	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC) Sina Sandelli	Time	Bed & Breakfast	General Complaint
Inspector Mark Masicillo	- in: /ピッゴの Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the violated.	narrative pag	e(s) and a citation of	specific provision(s
Violations Related to Foodborne Illness Interventions and			Non-compliance with:
Violations marked mey pose an imminent health hazard and i	require Immedia	(Red Items) Anti-C	hoking 590,009 (E) 590,009 (F)
action as determined by the Board of Health.		Allerg	en Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	□ 12. Prev	ention of Contamination from	m Hande
☐ 1. PIC Assigned / Knowledgeable / Duties		lwash Facilitles	iii tialius
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	•
3. Personnel with infections Restricted/Excluded	△ 15. Toxic		5
FOOD FROM APPROVED SOURCE			
4. Food and Water from Approved Source		RATURE CONTROLS (Potentia ling Temperatures	lly Hazardous Foods)
5. Receiving/Condition	☐ 17. Rehe		
☐ 6. Tags/Records/Accuracy of ingredient Statements		•	
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Cool	_	१ ७४
PROTECTION FROM CONTAMINATION		and Cold Holding 0 9 36	3/
☐ 8. Separation/Segregation/Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT 21. Food	ITS FOR HIGHLY SUSCEPTIBL and Food Preparation for H	E POPULATIONS (HSP)
☐ 10. Proper Adequate HandwashIng			
☐ 11. Good Hyglenic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number	f Violated Provisions Re	plated
items) Critical (C) violations marked must be corrected	To Foodbe	orne Illnesses Interventi	ions /
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk i	actors (Red Items 1-22)):
Immediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	ed on an Inspection
of Health.	today, the 1	tems checked indicate vid deral Food Code. This rep	plations of 105 CMR
23. Management and Personnel (FC-2)(590,003)	by a Board	of Health member or its a	agent constitutes an
24. Food and Food Protection (FC-3)(590,004)	order of the	Board of Health. Fallure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)	the food es	s report may result in sus tablishment permit and c	pension or revocation o essation of food
26. Water, Plumbing and Waste (FC-5)(590.006)	establishm	ent operations. If aggrieve	ed by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	have a righ	t to a hearing. Your reque	st must be in writing.
29 Special Regularments (FC-7)(590.000)	and submit	ted to the Board of Health	at the above address

30. Other	(590.008) and submitted to the Board within 10 days of receipt of DATE OF RE-INSPECTION:	our request must be in writing of Health at the above address this order.
Inspector's Signature: May Marielli	Print: Mark Masie 110	
PIC's Signature: Mun Sandole	Print: Gna Sandelli	Page Lof L Pages

Discussion 1 the L told th			No.	No.	Esta
			7.20613	Reference	blishment
in Che			6	R - Red Item	TOWN
arge: I talked and that the Floor h		Have Rain treat for Also the	There are pass	The walken	TOWN OR CITY OF Che
d shows		Most Control C Most control C Most sore	inside of	DESCRIPTION Of cocks flows	Chelmsford trea
650 600		ome tu	with in the	NOF VIOLATION PLEASE PRINT 15 dirty	Date: 6/4,
Corrective Action Required: D Voluntary Compliance D Re-inspection Scheduled D Embargo D Voluntary Disposal		times floor	of the wa	IPLAN OF CORRECTION CLEARLY Then 170p floor	Julis
		daily,	There sto	CTION CTION	Page:
		3	Cope (cope		
No Pes Employee Restriction / Exclusion Emergency Suspension Emergency Closure Other:		E 24	1.0.1	6/8	N
e Restri		6/2	se and	8/1/8	of I
Yes Iction / Dension ure	2,			Date Verified	N

TOWN OR CITY OF <u>Chelins Pord</u>

Massachusetts Department of Public Health Division of Food and Drugs

Division of rood and prugs												
FOOD ESTABLISHMENT INSPECTION REPORT			•									
Name Community Education	Date 12/11/18	Type of Operation(s) Food Service	Type of Inspection Proutine									
Address 170 polter Rd	Risk	Retail	Re-inspection									
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:									
Owner Town of Chelins Pard	HACCP Y/N	Temporary	Pre-operation									
Person in Charge (PIC)	Time	Caterer Suspect Illne Bed & Breakfast General Com										
Inspector Mark Masicilo	in: 10, 45	Permit No.	HACCP Other									
Each violation checked requires an explanation on the	narrative pag		specific provision/s									
violated,			Non-compliance with:									
Violations Related to Foodborne lilness Interventions an	d Risk Factors	(Red Items) Anti-C	hoking 590.009 (E)									
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immedia	te corrective Tobacc										
FOOD PROTECTION MANAGEMENT All 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prev	ention of Contamination from	m Hands									
EMPLOYEE HEALTH	🗌 13. Hand	dwash Facilities										
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS										
3. Personnel with infections Restricted/Excluded	☐ 14. Appr	roved Food or Color Additives	s									
FOOD FROM APPROVED SOURCE	☐ 15. Toxic	c Chemicals										
☐ 4. Food and Water from Approved Source	TIME/TEMPE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)										
☐ 5. Receiving/Condition	☐ 16. Cool	☐ 16. Cooking Temperatures										
☐ 6. Tags/Records/Accuracy of ingredient Statements	🗌 17. Rehe	17. Reheating										
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing										
PROTECTION FROM CONTAMINATION	🖾 19. Hot a	and Cold Holding 70 3	5 890 1040									
☐ 8. Separation/Segregation/Protection		As a Public Health Control										
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY SUSCEPTIBL I and Food Preparation for H	E POPULATIONS (HSP)									
☐ 10. Proper Adequate Handwashing	 1.1000	and 1 dog Etebalation for H	.or									
11. Good Hygienic Practices	CONSUMER /	ADVISORY ing of Consumer Advisories										
Violations Related to Good Retail Practices (Blue	Numbers	of Violated Provisions Re	to to d									
tems) Critical (C) violations marked must be corrected		orne liinesses interventi										
mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk I	Factors (Red items 1-22)): 4									
mmediately or within 90 days as determined by the Board	Official Or	rder for Correction: Base	ed on an inspection									
of Health.	today, the i	items checked Indicate vid deral Food Code. This rep	plations of 105 CMR									
23. Management and Personnel (FC-2)(590.003)	by a Board	of Health member or its a	iort, when signed below									
24. Food and Food Protection (FC-3)(590.004)	order of the	e Board of Health. Failure	to correct violations									
25. Equipment and Utensiis (FC-4)(590.005)	cited in thi	s report may result in sus	pension or revocation of									
26. Water, Plumbing and Waste (FC-5)(590.006)	the food es	stablishment permit and c	essation of food									
27. Physical Facility (FC-6)(590,007)	have a righ	ent operations, if aggrievent to a hearing. Your reque	ed by this order, you									
28. Polsonous or Toxic Materials (FC-7)(590,008)	and submit	tted to the Board of Health	at the above address									
29. Special Requirements (590.009)	within 10 d	ays of receipt of this orde	r.									
30. Other	DATE OF R	E-INSPECTION: /Z//	2/18/									
Inspector's Signature; Mark Mariati	Made m)										
PIC's Signature Print	1.1004 119	25/8/10	Dave / F /D									
FORM 734A AM SULKINGS CHARLESTOWN NA	(EIIPPI)	SUITY	PageofPages									

Scus			25	No.	m sta
sion With P	590.009	590 203 3.165 11	K-4	Reference	Establishment Name:_
scussion With Person in Charge:		(3	C	R-Red Nem	
Corrective Action Required:	The Extense when has been shut down. The convection of the proposition to severe the field to proposition the fine of the proposition along with the Fand Service Out the fines have the fines from the final auxing on the following the function time program from starting on the forty is -17-18.	her he	The first was placed into the food whitemes? The first was placed into the food whitemes? The first was placed into the food whitemes? Have the thermometer on the food was mertined.	PLEASE PRINT CLEARLY PLEASE PRINT CLEARLY PLEASE PRINT CLEARLY PLEASE PRINT CLEARLY PLEASE PRINT CLEARLY	Construction Date: 12/11/18 Page: 2 of 2

TOWN OR CITY OF Chelmsford

Massachusetts Department of Pub	lic Health
Division of Food and Drugs	
FOOD ESTABLISHMENT INSPECTION REPORT	
Nama	

FOOD ESTABLISHMENT INSPECTION REPORT	4
Name Community Edixation School	Date Type of Operation(s) 5/14/19 Type of Operation(s) Food Service Type of inspection Routine
Address 1/20	Risk Retail Re-inspection
Telephone Ed 1/0	Level Residential Kitchen Previous Inspection Mobile Date:
Owner Community Ed School	HACCP Y/N Temporary Pre-operation Suspect Illness
Person In Charge (PICY Colleen Sinith	Time ///5 Bed & Breakfast General Complaint
Inspector Mark Masiello	In:#55 Out: //:45 Permit No.
Each violation checked requires an explanation on the violated.	narrative page(s) and a citation of specific provision(s)
Violations Related to Foodborne Illness Interventions and	Non-compliance with: 1 Risk Factors (Red Items) Anti-Choking 590,009 (E)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire Immediate corrective Tobacco 590.009 (E) [Anti-Choking 590.009 (E) [Tobacco 590.009 (F) [Allergen Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT 1. PiC Assigned / Knowledgeable / Dutles	12. Prevention of Contamination from Hands
EMPLOYEE HEALTH	13. Handwash Facilities
☐ 2. Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS
3. Personnel with Infections Restricted/Excluded	☐ 14. Approved Food or Color Additives ☐ 15. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding 380 100
8. Separation/Segregation/Protection	20. Time As a Public Health Control
Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food and Food Preparation for HSP
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories
Violations Related to Good Retail Practices (Biue	Number of Violated Provisions Related
Items) Critical (C) violations marked must be corrected	To Foodborne illnesses Interventions
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk Factors (Red Items 1-22):
immediately or within 90 days as determined by the Board	Official Order for Correction: Based on an inspection
of Health.	today, the Items checked Indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below
23. Management and Personnel (FC-2)(590.003)	by a Board of Health member or its agent constitutes an
24. Food and Food Protection (FC-3)(590.004)	order of the Board of Health. Fallure to correct violations
25. Equipment and Utensils (FC-4)(590.005)	cited in this report may result in suspension or revocation of the food establishment permit and cessation of food
26. Water, Piumbing and Waste (FC-5)(590.006)	establishment operations. If aggrieved by this order, you
27. Physical Facility (FC-6)(590.007)	have a right to a hearing. Your request must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submitted to the Board of Health at the above address
29. Special Requirements (590.009)	within 10 days of receipt of this order. DATE OF RE-INSPECTION:
Land Control	ZARE OF RESIDENCE
Inspector's Signature; Mach Marielle Print:	Mark Masiello 1
PIC's Signature of Micay (1111) Prints	
THE TOTAL PROPERTY OF THE PARTY	

TOWN OR CITY OF Chelmstord

				Jiscus																Item No.	
				sion With F																Code Reference	
				Discussion With Person in Charge:																R - Red Item	
Voluntary Disposal	C Embargo	☐ Re-inspection Scheduled	Voluntary Compliance	Corrective Action Required:	beginning of the Ost- 1800 School Seison	importers need to be in full coin	turn 2018. [All dimester must be endosed	arliance by the	The Solid waste and Recycle Dumpsters are	mans sheets old	trod and herescen are from an approved soffice	dry storage ok	both room ck	30	all certifications are un to dete	3 boy sink ou	hand wash station ou	Told temps on	do bot tood for tology longs.	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	
0	0	ق ا		9.		10%		4100	541,												
Other:	Emergency Closure		Employee Restriction /	No Q		the		Anicht	7//				-								
	sure	pension	iction /	Yes																Date Verified	

TOWN OR CITY OF Chelmsford

Massachusetts Department of Public Health

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Harring ton School	Date 10/25/17	Type of Operation(s) L Food Service	Type of Inspection URoutine
Address Rich cerdson 124	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of Chelms land	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
Person In Charge (PIC) Allison Elliott	Time	Bed & Breakfast	General Complaint
Inspector Mark Masiella	in:37:45	Permit No.	HACCP Other
Each violation checked requires an explanation on the		e(s) and a citation of	specific provision(s
vloiated.			Non-compliance with:
<u>Violations Related to Foodborne lilness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.</u>	Risk Factors equire immedia	te corrective Tobaco	hoking 590,009 (E) co S90,009 (F) en Awareness 590,009 (Q)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Dutles	☐ 13. Hand	dwash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	roved Food or Color Additives	S
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio	c Chemicais	
FOOD FROM AFPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	☐ 16. Cool	king Temperatures	
☐ 6. Tags/Records/Accuracy of ingredient Statements	☐ 17. Rehe	eating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Hoiding 🚧 –	100 1450
☐ 8. Separation/Segregation/Protection	_	As a Public Health Control	_
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	☐ 21. Food	d and Food Preparation for H	ISP
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ling of Consumer Advisories	
/ioiations Related to Good Retail Practices (Blue	Number	of Violated Provisions Re	eleted
tems) Critical (C) violations marked must be corrected		orne Illnesses Intervent	
mmediately or within 10 days as determined by the Board	and Risk	Factors (Red Items 1-22):
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board		rder for Correction: Base	
of Health.	today, the	items checked indicate viederal Food Code. This rep	olations of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board	of Health member or its	agent constitutes an
24. Food and Food Protection (FC-3)(590,004)	order of th	e Board of Health. Failure	to correct violations
25. Equipment and Utensiis (FC-4)(590,005)	the food e	is report may result in sus stablishment permit and c	pension or revocation of
26. Water, Plumbing and Waste (FC-5)(550.006)	establishm	nent operations, If aggrlev	red by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		nt to a hearing. Your reque	
29. Special Requirements (590.009)		Itted to the Board of Healt lays of receipt of this orde	
30. Other		RE-INSPECTION:	, 44
Inspector's Signature: Mark Marielle Print:	114.1211	lasiello	
PIC's Signature: / Solison FOOTH Print:	Alliso	n Elliott	- Page 1 of 1 Pages

			:	scussion Wit								100	_	tem Code No. Reference	Establishment Name:_	
				scussion With Person in Charge:				7,				0		C - Critical Item		TOWN
Voluntary Disposal Other.	☐ Embargo ☐ Emergency Closure	Re-inspection Scheduled Emergency Suspension	Voluntary Compliance Employee Restriction /	Corrective Action Required: Q No Q			and containers inside of the appeared dry storaget	ACENTARD Day propriam needs to work with the	oust un approved storage area.	tood proclust and containers out of the which corn	PULL But the backs and clean the floor by 10/30/17	is disty.	PLEASE PRINT CLEARLY	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Harrington School Date: 10/25/17 Page: 2 of 2	TOWN OR CITY OF Chilmsford
		Sion	on /	Yes									verilled	Date		

TOWN OR CITY OF Chelinsford

Massachusetts	Department of	Public Health
----------------------	---------------	----------------------

Massachusetts Department of Public	: Health		
Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Harrington Shoul	Dato 6/1/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address Richardson Rd 126	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of Chelmsford	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person in Charge (PIC) ANISON Ellott	Time in: 10:30	☐ Bed & Breakfast	General Complaint HACCP
Inspector Mark Masiello	Out:	Permit No.	Other
Each violation checked requires an explanation on the violated.			specific provision(s
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-C	hoking 590.009 (E)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia		590,009 (F) en Awareness 590,009 (G)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prev	ention of Contamination fro	m Hands
EMPLOYEE HEALTH	🔲 13. Hand	lwash Facilitles	
2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
☐ 3. Personnel with Infections Restricted/Excluded	□ 14. Аррг	oved Food or Color Additive	S
FOOD FROM APPROVED SOURCE	☐ 15. Toxid	Chemicais	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	illy Hazardous Foods)
☐ 5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooi	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding 40 4	370 OTE 05!
8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY SUSCEPTIB	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	21. Food	and Food Preparation for F	ISP
☐ 11. Good Hygienic Practices	GONSUMER /	ADVISORY ing of Consumer Advisories	1
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/Fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22) Ider for Correction: Baseltems checked indicate videral Food Code. This report member or its as Board of Health. Failure is report may result in sustablishment permit and cent operations. If aggrievit to a hearing. Your requested to the Board of Health ays of receipt of this order.	ions }: ed on an Inspection olations of 105 CMR cort, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing the office of the correct of

				iscus											item No.	Esta		
				sion With P											Code Reference	Establishment Name:		
				iscussion With Person in Charge:											C - Critical Item R - Red Item		TOWN	
Voluntary Disposal Other:	G Embargo G Emergency Closure	Re-inspection Scheduled Emergency Suspension	Voluntary Compliance	Corrective Action Required: Q No B					er line inside of the dish room.	The town olumber is coming out today to single the	Le accepted	of the zors- zors school year that would great But it	1. If the equipment can be removed by the	The dishingchine tobles, fill took and hood system all need to	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT GLEARLY	7-97[1119[0] 3c-1800 Date: 6/1/18 Page: 6 of) N.7.7.(M.	
		Sion	yn/	Yes											Date Verified		,	

TOWN OR CITY OF C'helms-Parel

Massachusetts Department of Public Health Division of Food and Drugs

FOOD ESTADI ISLINATIVE INSPECTION TO THE			
FOOD ESTABLISHMENT INSPECTION REPORT			
Address Address	Date 12/11/18	Type of Operation(s) Food Service	Type of Inspection PRoutine
- Eugrason Pd 170	Risk	Relail Residential Kitchen	Re-inspection
Telephone	Level	Mobile Mobile	Previous Inspection Date:
Owner Town of Chelmsford	HACCP Y/N	Temporary Caterer	Pre-operation Suspeci Illness
Person in Charge (PIC) + 1159 Blight	Time	Bed & Breakfast	General Complaint
inspector Mark Masiello	in:/2//6 Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the	narrative pag		Specific provision/s
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			Non-compliance with:
Violations Related to Foodborne illness Interventions and	Risk Factors	(Red items) Anti-C	hoking \$90.009 (E)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	quire immedia	te corrective Tobac Allerg	co 590.009 (F) en Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties		dwash Facilities	
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Calor Additive	e
3. Personnel with infections Restricted/Excluded	☐ 15. Toxic		3
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	eller I lana adama et a dis
5. Receiving/Condition		ling Temperatures	my mazardous Foods)
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	•	
	18. Cool	•	
- Proved Toccomestimoch Figure		•	-100
PROTECTION FROM CONTAMINATION		and Cold Holding 1740	186 31
8. Separation/Segregation/Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY SUSCEPTIBLE and Food Preparation for H	E POPULATIONS (HSP)
10. Proper Adequate Handwashing			
11. Good Hyglenic Practices	CONSUMER A	NOVISORY Ing of Consumer Advisories	
/iolations Related to Good Retail Practices (Blue	Manager		
tems) Critical (C) violations marked must be corrected	To Foodbo	f Violated Provisions Representations	alated
mmediately or within 10 days as determined by the Board	and Risk F	actors (Red Items 1-22	
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	ed on an inspection
of Health.	today, the I	tems checked indicate vid	plations of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board	deral Food Code. This rep of Health member or its a	ort, when signed below
24. Food and Food Protection (FC-3)(590.003)	order of the	a Board of Health. Fallure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)	Cited in this	report may result in sus	pension or revocation of
26. Water, Plumbing and Waste (FC-5)(590,006)	establishm	tablishment permit and c ent operations. If aggriev	essation of food
27. Physical Facility (FC-6)(590.007)	have a right	t to a hearing. Your reque	st must be in writing
28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009)	and submit	ted to the Board of Health	at the above address
30. Other (590.009)	Within 10 da	ays of receipt of this orde E-INSPECTION: 12/1	,
	UNIL OF KI	L-MOFECTION; 12//	7/15
Inspector's Signature: Mark Moule of Print:	Much	Masiello	
PIC's Signature: Allam EOO Set Print:	Allism	FILAH	Page of Pages
			1 [1

	scussion With Person in Charge:			74 72.4 0	No.	em Code C - Critical Item o. Reference R - Red Item 7 F - C IV/C	TOWN OR CITY Establishment Name: 上上いっすたん
D Voluntary Compliance	Corrective Action Required: O No to Yes	Mark Musiello 918-479-2820	distribushing room falls under the guestistical day program.	no the	shraim cannot be	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY AND INSIDE OF THE GISTING CONDITION.	Herrington School Date: 12/11/18 Page: 2 of 2

TOWN OR CITY OF Chelms ford

Massachusetts Department of Public Health

Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT			
Name / C / /	Date /	Type of Operation(s)	Type of Inspection
Address - 2 P. J. School	Date 19	Food Service	Routine
100 Kichardson Ra	Risk Level	Residential Kilchen	Re-inspection Previous Inspection
Telephone		Mobile	Date:
Owner Town of Chelmstord	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Iliness
Person in Charge (PIC) Tens Cox Stand	Time	Bed & Breakfast	General Complaint
Inspector Mark Masjello	In: //-00 Out://-40	Permit No.	HACCP Other
Each violation checked requires an expianation on the		ge(s) and a citation of	
violated.			Non-compliance with:
Violations Related to Foodborne lilness Interventions and Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	I Risk Factors equire immedia	te corrective Tobac	hoking 590,009 (E) co 590,009 (F) en Awareness 590,009 (Q)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	rention of Contamination from	m Hands
1. PiC Assigned / Knowledgeable / Duties	<u> </u>	dwash Facilities	
EMPLOYEE HEALTH	_	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additive	•
3. Personnel with Infections Restricted/Excluded		c Chemicals	3
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	ally Hazardous Foods)
_	_	king Temperatures — 🌏	my Hazardous Foods)
 ☐ 5. Receiving/Condition ☐ 6. Tags/Records/Accuracy of Ingredient Statements 	☐ 17. Reh	•	
_	☐ 18. Coo	•	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	_	and Cold Holding -20	28 142
		As a Public Health Control	55 11-
	_	NTS FOR HIGHLY SUSCEPTIBL	E DOBLII ATIONS (USB)
 □ 9. Food Contact Surfaces Cleaning and Sanitizing < □ 10. Proper Adequate Handwashing 	☐ 21. Foo	d and Food Preparation for F	ISP
11. Good Hyglenic Practices	CONSUMER 22. Post	ADVISORY ting of Consumer Advisories	
Violations Related to Good Retall Practices (Blue		of Violated Provisions R	elated
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board		orne Illnesses Intervent	
of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-22	
mmediately or within 90 days as determined by the Board	today, the	rder for Correction: Bas items checked indicate vi	ed on an inspection
of Health. [C] N	590.000/F	ederal Food Code. This re	port, when signed below
23. Management and Personnel (FC-2)(590,003)	by a Board	d of Health member or Its in Board of Health. Fallure	agent constitutes an
24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005)		is report may result in sus	
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food e	stabilshment permit and o	essation of food
27. Physical Facility (FC-6)(590,007)	estabilshr	nent operations. If aggriev ht to a hearing. Your reque	ed by this order, you
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subm	itted to the Board of Healt	h at the above address
29. Special Requirements (590,009)	within 10	days of receipt of this orde	
30. Other	DATE OF I	RE-INSPECTION:	
Inspector's Signature: Mark Marielle Prints	Mark	Masiella	
PIC's Signature: Amma Los Abroati Print	113	51.00	PageofPages
FORM 734A AM SULKINGO CHARLESTOWN MA	, Jennite	X CTICXII I	The second second

gains Discussion With Person in Charge: My Albert No. Establishment Name: Hossington 590,009 Reference cooler wall clean C - Critical Hem R - Red Item TOWN OR CITY OF... good employee The ki tchen 3 hay sink works temps of MSDS SMEETS OF retigerated starage ox hand wash station MALOOM Ary storage hot Deen No 51.517 07 cight top side The The 110/19. the start daytime Allerson played and pragnized brought into School Allergen 0/1 Chelmstora TOMOS 440 ulaste and 2 Awareness DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Poster roden ts 201 2 activation must the practices RECUESE 1.5 compliance by the Certification 0202-6102 PLEASE PRINT CLEARLY Date: 5/8/ dompsters R Corrective Action Required: Voluntary Disposal Embargo Re-inspection Scheduled Voluntary Compliance School 60 ix 18 not in compliance in compliance SEQUENS. ICILIAS Page: 0 Emergency Suspension No Emergency Closure Employee Restriction / Exclusion 14 MOT of Departmen Q 7 Yes Date Verified

TOWN OR CITY OF Chelmsford

FOOD ESTABLISHMENT INSPECTION REPORT			
Address Lowell Day School	Date 8/15/18	Type of Operation(s)	Type of Inspection
60 Collicle CL	Risk	Food Service	Routine Re-inspection
Telephone 978-674-2400	Levei	Residentiat Kitchen	Previous inspection
Owner Lowell Public Schools	HACCP Y/N	Mobile Temporary	Date://
Person in Charge (DIE)		Caterer	Pre-operation Suspect Illness
Inspector 127 The Nowosevial	Time	Bed & Breakfast	General Complaint
tospector Mark Masiello Each violation shocked regular		Permit No.	HACCP Other
Each violation checked requires an explanation on the violated.	narrative pag	e(s) and a citation of	specific provision(s)
Tiviguous Related to Foodborne Illness to			Non-compliance with:
Violations marked may pose en immtnont health hazard and actton as determined by the Board of Health	require immediat	(Red Rems) Anti-C	Cheking 590.009 (E)
	, 11 - 11111111111111111111111111111111	Allera	en Awaraness 590,009 (F)
FOOD PROTECTION MANAGEMENT	[7] 12 Bress		
1. PIC Assigned / Knowledgeable / Dutles		ention of Contamination fro	m Hands
EMPLOYEE HEALTH		wash Facilities	
Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	∐ 14. Appro	oved Food or Color Additive	5
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	☐ 15. Toxic		
— A Para Aria Aria Hour White and 20ft Co	TIME/TEMPER	ATURE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition	🗆 16. Cooki	ng Temperatures	,
6. Tags/Records/Accuracy of Ingredient Statements	🗆 17. Rehea	iting	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	
☐ 8. Separation/Segregation/Protection		s a Public Health Control	
Food Contact Surfaces Cleaning and Sanitizing		S FOR HIGHLY SUSCEPTIBLE	
☐ 10. Proper Adequate Handwashing	☐ 21. Food a	and Food Preparation for HS	E POPULATIONS (HSP)
11. Good Hygienic Practices	CONSUMER AD		
	22. Postin	g of Consumer Advisories	
olations Related to Good Retail Practices (Blue			
(IIIS) Criticat (C) violations marked must be compated.	Number of	Violated Provisions Rel	ated
modificity of William I Days as defermined by the D.	and Rick Fo	ne Illnesses Intervention	ons
Health. Non-critical (N) violetions must be corrected modiately or within 90 days as determined by the Board	Official Orde	ctors (Red Items 1-22):	
Liagini.	ronal, tite life	er for Correction: Based ms checked indicate viol	01 nmn = £ 40= 000m
23 Management and D	900.00011 606	Idi ruga Laga. This rang	ort tubor of the state of
23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004)		I I I Value in Princer of the ac	10mt
25. Equipment and Utensils (EC.4)(500 one)	Circa III IIII I	Board of Health. Fallure to eport may result in suspi	One lon on the second
26. Water, Plumbing and Waste (FC-5)/590 ones	000 C3t8	Allaimikiii Darmit and cor	*P***
1 21. Physical Facility (EC even com	a sempligittifigi	LODGIATIONS If aggregation	d becaling a second
26. Poisonous or Toxic Materials (FC-7)/500 ones	ALORA OF LIMITE E	y a ngemna. Yang taknari	PRILLIA Com I
29. Special Requirements (590,009)	within 10 day	d to the Boerd of Health of this order.	et the above address
outer	DATE OF RE-	NSPECTION:	
ispector's Signature: Mach Messes // Print:	10 - 1.10		
IC's Signature of Control of the Con	1 100 000 101 1 10	3/01/0	

TOWN OR CITY OF Chelmsford

Page: _ 8/15/18 Date: Establishment Name: (Olulail (Ry School

R - Red Item	DESCRIPTION OF VIOLATION / P.	LAN OF CORRECTION		Date Verified
	ir temps of			
	bathlooms ox			
	costistications alk			
	food and bedesase are t	rom an appor	2 p2	DUSEC
	411 signase posted	0.6		
	hand wash stations ok			
	6			_
	bos who for h			
Discussion With Person in Charge:	The of the bod will be	Corrective Action Required:	O No O	Yes
school pales	1 No God 111111	U Voluntary Compliance	Exclusion	ction /
,	nest ton.	Re-inspection Scheduled	☐ Emergency Sust	oension
		C Embargo	□ Emergency Clos	ure
			Other:	
	R-Red Item R-Red Item Chal ever	Hot water bathlooms rectifications rectifications food signas hand was had The stand wo ochton.	DESCRIPTION OF VIOLATION PLAN OF CORRECTION HOT WATER TEMPS OLE FORM AND SIGN OF ACTION OF ALL AND SIGN OF ANY CONTENTS The ANY AND CONTENTS THE ANY ANY AND CONTENTS THE ANY AND CONTENTS	DESCRIPTION OF VIOLATION PLAN OF CORRECTION HOT WAYS STATES OK AND SIGN OF ANY CAGARYS The ser field will be delixed of a violating Disposal of Employee R CARTON. DESCRIPTION OF VIOLATION PLAN OF CORRECTION PLAN SIGN OF ANY CAGARYS AND SIGN OF ANY CAGARYS The ser field will be delixed of a violating Corrective Action Required: a modern of a cadary of the cagarys O Embago of Employee R O Voluntary Disposal of Other.

TOWN OR CITY OF Chelmsford

Massachusetts Department of Public Health

Division of Food and	Drugs	
----------------------	-------	--

FOOD ESTABLISHMENT INSPECTION REPORT			6
Name Cowell Public School System	Date 5/15/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 60 Carlisle St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978- 474-2405	revei	Mobile	Date:
Owner Cowell Public School	HACCP Y/N	Temporary Caterer	Pre-operation Suspect lilness
Person in Charge (PIC) ///PY/(1/7//2	Time	Bed & Breakfast	General Complaint
Weild 2119	In:11:38	Descrit No.	HACCP
Inspector/ nark Masie//	Out:/ 2:/0	Permit No.	Olher
Each violation checked requires an explanation on the violated.	e narrative pag	je(s) and a citation of	Specific provision(s) Non-compliance with:
Violations Related to Foodborne Iliness Interventions a	nd Risk Factors	(Red items) Anti-c	thoking 590.009 (E)
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.		te corrective Tobac	
FOOD PROTECTION MANAGEMENT	☐ 12. Preventer	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	Iwash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	5
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
☐ 5. Receiving/Condition		king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Hoiding 360 /	1410
☐ 8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY SUSCEPTIB	LE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	l and Food Preparation for I	HSP
☐ 11. Good Hygienic Practices	CONSUMER		
_	22. Post	ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number o	of Violated Provisions R	elated
Items) Critical (C) violations marked must be corrected		orne Illnesses Interveni	
immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-22	
Immediately or within 90 days as determined by the Board		rder for Correction: Bas	
of Health.		items checked Indicate v ederal Food Code. This re	
23. Management and Personnel (FC-2)(590.003)		of Health member or its	
24. Food and Food Protection (FC-3)(590.004)		e Board of Health, Failure	
25. Equipment and Utensils (FC-4)(590.005)		ls report may result in sus stablishment permit and (
26. Water, Plumbing and Waste (FC-5)[590.006)		nent operations. If aggrie	
27. Physical Facility (FC-6)(590.007)		ht to a hearing. Your requ	
28. Poisonous or Toxic Materiais (FC-7)(590,008) 29. Special Requirements (590,009)		itted to the Board of Healt days of receipt of this ord	
30. Other		RE-INSPECTION:	ΨI.
Inspector's Signature: Mark Markell Pri	int: Mark Me	asiello	
	int: Weirdy	71/6	Page Lof LPages
FORM 734A A M RUIKIN CO CHARLESTOWN MA		7	

Esta	Establishment Name:_	Name: Lowe !	11 Schools Public System Date: 5/15/19 Page: 2 of 2
Item No.	Code Reference	C - Critical Rem R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY Date Verified
			trongs ox
			Mining area was elean Mit sign of any rodents
			Post a copy of the Certified Faid Manager and a a copy of the Allergen Angreness Certification nest to the Local BOH Food Primit:
			The dumpster must be in full compliance by 9/10/19
			Afficered in compass.
Discus	sion With P	Discussion With Person in Charge:	If the white (ef) 40141 will Corrective Action Required: Q No Q Yes
be	sed		e for employees into the
0	Herm	themometer will be	needed to sound the internal
to M	mperature	We Who was a second	G Voluntary Disposal G Other:
Form 734 E	A.M. Sulkin Co.	Form 734 B A.M. Sulkin Co., Charlestown, MA	

TOWN OR CITY OF Chelms Pord

Massachusetts	Department of	Public Health
---------------	----------------------	----------------------

massaciuseus peparunent of	Public Health
Division of Food and Drugs	

FOOD ESTABLISHMENT INSPECTION REPORT			
Name McCarthy Middle School	Date, 11/13/17	Type of Operation(s)	Type of Inspection
Address North Pd	Risk	Food Service Retail	Routine Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection
Owner Town of Chelms lord	HACCP Y/N	Temporary	Date:
Demonit Other (min)	Time	Caterer Bed & Breakfast	Suspect illness
Inspector Mark Masie 110	in: 11:20		General Complaint HACCP
Each violation checked requires an explanation on the	Out:	Permit No.	Other
Each violation checked requires an explanation on the riolated.			i specific provision(s
Violations Related to Foodborne Illness interventions and	Risk Factors	(Red Items) Annua	Non-compliance with:
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	quire immediat	te corrective Tobac	
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH		iwash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
Resonation of Diseases by Pool Employee and PiC Personnel with Infections Restricted/Excluded	☐ 14. Appri	oved Food or Calar Additive	rs
FOOD FROM APPROVED SOURCE	☐ 15. Toxic		
4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	Ally Hazardous Foods)
☐ 5. Receiving/Condition		ing Temperatures	, , , , , , , , , , , , , , , , , , , ,
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea		
☐ 7. Conformance with Approved Procedures/HACCP Plans		_	-7.
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	ng nd Coid Halding 380	TE - WA LOSS TO
☐ 8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	37.71 1580
☐ 9. Food Contact Surfaces Cleaning and Sanitizing Zec Prin	REQUIREMENT	TS FOR HIGHLY SUSCEPTIBL	LE POPULATIONS (HSP)
10. Proper Adequate Handwashing	∐ 21. Food	and Food Preparation for H	ISP
☐ 11. Good Hyglenic Practices	CONSUMER AND 22. Postin	DVISORY ng of Consum e r Advisorles	
/iolations Related to Good Retail Practices (Blue	Number - 6		
tems) Critical (C) violations marked must be corrected	To Foodbo	Violated Provisions Reprine Illnesses Interventi	elated
mmediately or within 10 days as determined by the Board if Health. Non-critical (N) violations must be corrected	and Risk F.	actors (Red Items 1-22)):
mmediately or within 90 days as determined by the Board	Official Ord	der for Correction: Base	d on an inspection
f Health.	today, the it	ems checked indicate vid	plations of 105 CMR
23. Management and Personnel (FC-2)(590.003)	by a Board (leral Food Code. This rep of Health member or its a	igent constitutes an
24. Food and Food Protection (FC-3)(590,004)	order of the	Board of Health, Fallure	to correct violations
25. Equipment and Utensiis (FC-4)(590,005)	cited in this	report may result in sus	pension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)	establishme	tabilshment permit and co ant operations. If aggrieve	assation of food
27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008)	have a right	to a hearing. Your reque	st must be in writing
29. Special Requirements (590.009)	and submitte	ed to the Board of Health ys of receipt of this orde	at the above address
30. Other	DATE OF RE	INCOCOTION.	((////)/)
		HISPECTION: //5-/	7 4
Inspector's Signature: Mach Markelle Print:	Much	Masiello	
PIC's Signature: AM Print:	11010	Do Volum	Page of Pages
FORM 734A AM SULKIN CO CHARLESTOWN, MA	14 11/6	The tolling	8

DESCRIPTION OF VIOLATION I PLAN OF CORRECTION PLANE PRINT CLEARLY LIMELLE DESCRIPTION OF VIOLATION I PLAN OF CORRECTION PLANE PRINT CLEARLY LIMELLE DESCRIPTION OF VIOLATION I PLAN OF CORRECTION PLANE STEP TO BUT THE CAPTURE IS ACCUSED TO BE THE CORRECTION LIMELLE LIMELLE DESCRIPTION OF VIOLATION FEQUITIES LIMELLE LIMELLE DESCRIPTION OF THE CORRECTIVE ACTION FEQUITIES LIMELLE LIMELLE DESCRIPTION OF VIOLATION FEQUITIES LIMELLE LIMELLE DESCRIPTION COTTECTIVE ACTION FEQUITIES LIMELLE LIMELLE DESCRIPTION COTTECTIVE ACTION FEQUITIES LIMELLE LIMELLE DESCRIPTION COTTECTIVE ACTION FEQUITIES LIMELLE DESCRIPTION LIMELLE DES	Date: 11/3/12 Page: Operation of Violation/Plan of Correction Plan of Corrective Action Required: The walls inside of the wall repaired duting waching is damaged. The walls inside of the wall repaired duting the stack wall repaired duting the stack wall repaired duting the stack wall repaired duting the walls inside of the feering. The walls inside of the feared and inside of the stack can a inside of the feared on the observed on the corrective Action Required: Ond outside several times a week. Orrective Action Required: Ophianos of the manage of the manage of the manage of the corrective Action Required: Ophianos of the manage of					
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION The walls behind all of the trash ears inside of cateleria are dirty. The bottom of the wall in the cafeteria next the walls inside of the walls inside of the wall repaired during the walls inside of the walls inside of the cafeteria. The walls inside of the cafeteria behind than considering the walls inside of the february protect be cafeteria. The walls inside of the fateria behind than considering the wall repaired and inside of the february compliance of the considering the cafeteria. The walls inside of the february compliance of the considering complete considering complete considering complete considering conside	Description of violation / Plan of correction The walls behind all of the trash cans casside of the walls inside of the cafeteria. The walls inside of the cafeteria behind trash caps accel to have FRF to protect be cafeteria. The walls inside of the track protect be and ontoler and trices a week. The trash cans need to be alreaded on the and outside several trices a week. One trach cans need to be alreaded on the and outside several trices a week. One of the sealing washing of the concine action Required: One of the sealing washing of the concine action Required: One of the sealing washing of the concine action Required:	Emergency Closure	Q Embargo			
DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The walls behind all all the trash cans raside of the walls behind in the cafeteria nex the walls inside of the wall repaired during that the wall repaired during the walls inside of the wall repaired during the feeria. The walls inside of the cafeteria hearing the trash cans accord to have the feeria. The waterial and inside of the defeteria hearing the trash cans need to be alcaned on the and outside scient traces a week. One consider the cafeteria and inside of the deek. The trash cans inside of the defeteria and the cafeteria and the considerable of the deek.	Description of Volcation I Plan of Corrective Action Required: The walls behind all of the trash cans raside of the walls behind all of the trash cans raside of the walls inside of the wall in the cafeteria next that the walls inside of the wall repaired during that the walls inside of the cafeteria here that the state and inside of the trash cans accept to have FEF to protect be and outside and inside of the deek. The walls inside of the trans behind the trash cans accept to have FEF to protect be and outside solved to be deaned on the cafeteria. The trash cans need to be deaned on the outside solved to be deaned on the cafeteria.	0				
DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The walls behind all of the trash cans inside of the walls cleaned by """ The bottom of the wall in the cafeteria next the water vending waching is damaged. The walls inside of the wall repaired during the stresh cans side of the cafeteria. The wateride and inside of the cafeteria behind the cafeteria. The wateride and inside of the featured on the cafeteria. The trash cans need to be aleaned on the inside of the obtained the inside of the obtained on the inside of the aleaned on the inside of the obtained of the aleaned on the inside of the obtained of the inside of the obtained on the inside of the obtained of	Description of violation iplan of corrective action Required: Description of violation iplan of corrective action raside of the wall in the cafeteria are dirty. The walls behind all of the trash cans raside of the wall in the cafeteria next the water wending machine is damaged. The walls inside of the wall repaired during that have the wall repaired during that the wall repaired and ing the cafeteria. The walls inside of the trans inside of the franc inside of the and oneside several times a week. The walls inside and inside of the franc inside of the and oneside several times a week. The stach cans need to be alread on the inside of the several times a week.	- 1	_			
Establishment Name: IllC actify 111:aqie xanoc) Date: 1113/17 Page: Commodo Cochicalium DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The walls palma all of the trash cans raside of the pales of the pales. The pales of the pa	Establishment Name: MICCARTHY Middle School Description of Link Plane. Page: 2 In Reducence Redition The walls behind all of the trash cans caside of the Have the bottom of the wall in the cafeteria next the have the bottom of the wall repaired during the walls inside of the wall repaired during the stash cans acced to be eleaned on the wall of the stack of the trash cans acced to be eleaned on the inside of the anticet in side of the trash cans acced to be eleaned on the inside of the stane of the inside of the trash cans and inside of the trash cans inside of th	O No	Corrective Action Required	Person in Charge:	sion With	Discu
Establishment Name: ///C arthy 1/1:9918 School Description of VIOLATION IPLAN OF CORRECTION to. Code C. Critical Irem The walls behind all of the trash cans raside of the parties of the wall in the cafetaria next the parties of the wall repaired Auring that the parties is admaged. The walls inside of the catetaria behind the cafetaria next trash cans need to be aleaned on the inside of the antical and inside of the deaned on the inside of the aleaned on the inside of	Establishment Name: MicCarthy Middle School Description Date: 11/13/12 Page: 2 In Excise Redition Description of VIOLATION I PLAN OF CORRECTION The walls behind all of the trash early raside of the have the walls inside of the wall in the rafeteria rest that wall in the rafeteria that we have the wall in the rafeteria that wall repaired duting that wall repaired duting that the trash cans need to be alcaned on the inside of the analysis of the trans inside of the analysis and the inside of the final trace of the inside of the analysis of the final trace of the inside					
Establishment Name: ///C cythy 1/1:09(10 SCHOO) Date: 1/1/3/17 Page: Colom Code C - Criticalitem DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 17. FC-6 The walls behind all of the trash cans raside of the walls in the cateteria next the bottom of the walls in the cateteria next the bottom of the wall repaired during the construction of the wall repaired during the cafeteria next the bottom of the wall repaired during the cafeteria next the bottom of the wall repaired during the cafeteria next the bottom of the cafeteria heart the cafeteria heart to be alreaded on the inside of the cafeteria behind the cafeteria. The wat side and inside of the alreaded on the inside of the cafeteria of the inside of the inside of the cafeteria of the inside of the inside of the cafeteria of the inside of the	Establishment Name: MicCarthy Middle School Date: 11/13/12 Page: 2 Into Goods G. Gitteallism DESCRIPTION OF VIOLATION IPLAN OF CORRECTION The walls behind all of the trash eans inside of the cafeteria are directly and the trash eans inside of the cafeteria trash eans inside of the deaned an the inside of the cafeteria. The walls inside of the cafeter's behind the cafeter's behind the cafeter's and inside of the cafeter's behind the cafeter's b	4	ONE SENCIAL LINES OF WEEK.			
Establishment Name: 1111C Carthy 111:agre & Chool Description of VIOLATION I PLAN OF CORRECTION to. Reference R-Red Item The walls behind all of the mail in the cafeteria next the mail repaired during that cans break. The walls inside of the cafeteria behind the trash cans inside of the trash cans inside of the trash cans inside of the trans trans inside of the	Establishment Name: McCarthy Middle School Date: 11/13/17 Page: 2 In Red team DESCRIPTION OF VIOLATION I PLAN OF CORRECTION The walls behind all of the trash eans raside of the last repaired during the page: 4 The walls inside of the wall in the cafeteria next the walls inside of the cafeteria trash cans accorded to have the bettern of the cafeteria trash cans accorded to have the frash cans accorded to have the factor of the wall repaired during the factor of the wall repaired during the cafeteria. The walls inside of the cafeteria behind the cafeteria. The walls inside of the trans inside of the trans inside of the cafeteria.	the	The trush cans need to be elevated o			
Establishment Name: 111C Grethy 111:9918 School Description of VIOLATION IPLAN OF CORRECTION 10. Reference R-Red Item 11. FC-6 Reference R-Red Item 12. FC-6 Reference R-Red Item 13. FC-6 Reference R-Red Item 14. FC-6 Reference Are walls jechind all of the trash cans raside of the wall repaired Auting the wall repai	Establishment Name: MicCarthy Middle School Date: 11/13/12 Page: 2 tom Code C-Critical liem DESCRIPTION OF VIOLATION IPLAN OF CORRECTION 1.1 FC-6 R-Red liem The walls behind all all the trash cans inside of the wall in the cafeteria next the walls inside of the wall in the cafeteria next the walls inside of the wall inside of the wall repaired during the trash cans accord to have the cafeteria behind the trash cans accord to have the trans inside of the trans		eteria.			
The walls inside of the cateticia behind the trash cans accord to have the walls inside of the catetic behind the trash cans accord to have the walls inside of the catetic behind the trash cans accord to have the wall in the catetic to the trash cans according to the catetic to protect be wall to the wall repaired during the trash cans according to the catetic behind the trash cans according to the catetic behind the trash cans according to the catetic behind the wall repaired during the trash cans according to the catetic behind the wall repaired to the wall repaired during the trash cans according to the catetic behind the wall repaired to protect be wall trash cans according to the catetic behind the wall trash cans according to the catetic behind the wall trash cans according to the catetic behind the wall trash cans according to the catetic behind the wall trash cans according to the catetic behind the cate	The walls inside of the cateter's behind the trash cans accord to have EBF to protect be walls accord to have EBF to protect be wall to the walls inside of the wall repaired during the walls inside of the cafeter's behind the wall to the wall repaired during the wall that the wall repaired during the wall that the wall repaired during the wall the wall repaired during the wall	cop +	exitside and inside of the trans in			75
The walls inside of the walls inside of the cateteria behind the	tablishment Name: MCCaxtly Maddle School Description of violation Plan of correction Code C-Criticalitem The walls behind all of the trash cans inside of the walls inside of the wall in the refaciled next the paint waching in the repaired during the walls inside of the cateticis head of the walls inside of the cateticis head of the wall repaired during the walls inside of the cateticis behind the	Ba wall	CUBS NECK TO have FRA TO			
tablishment Name: 11/16 (arth) 11:aque school Date: 11/15/17 Page: Code C-Critical Item The walls behind all in the trush cans inside of the water waster waster by, 11/16/17 FR-6 The walts behind all in the cafeteria next the water waster waster waster waster waster in the wall repaired during waster wall repaired during the wall repaired during the wall repaired during the wall repaired during the waster was	tablishment Name: MICE arthy Maddle School Date: 11/13/12 Page: 2 Code C. Critical Item DESCRIPTION OF VIOLATION I PLAN OF CORRECTION Reference R. Red Item The Walls hehmd all with the trash cans rasible of the Cateferia are dirty. Have the bottom of the wall in the cafeteria next the Have the bottom of the wall repaired during the bottom of the wall repaired during the chiral repaired during the control of the contro	and the	walls inside of the cuteteria beb			
The walls behind all of the wall in the cafeteria next the wall shear of the wall sh	The walls behind all of the wall in the cafeteria next than of the wall repaired during the chircles was break.	<				
tablishment Name: ///CC Grthy 1/1:9918 \chool DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Reference R-Red Item The walls behind all of the trash cans raside of the plane of the bottom of the wall in the cafeteria next the plane of the wall repaired during the them.	The walls behind all of the that in the cafeteria next the wall repaired during that the that the that the that the the t		preak. 1/5/18			
Code C-Criticalitem Carthy 11:agic School Description of Violation/Plan of Correction FC-C Reference R-Red Item The walk hehma all in the trash cans raside of the face the polise cleaned by in the cafeteria next the trash of the trash cans raside of the face the polise cleaned by in the cafeteria next the face that the trash of th	The walls behind all of the trash cans inside of the parts of the bottom of the wall in the eafeteria next the trash in the eafeteria next the trash in the eafeteria next the trash cans in the eafeteria next the trash can be in the eafeteria next the eafe		tave the bottom of the wall ro			
Code C-Critical Item Reference R-Red Item The walls behind all if the trash cans inside of the have the birty. Cateforia airty. Cateforia airc disty.	Code G-Critical Item Reference R-Red Item The walls behind all in the trash eans inside of the Have the plant clearly Reference Repair Code Code Reference Red Item The walls behind all in the trash eans inside of the Have the plant clearly and the trash eans inside of the plant clearly and the trash eans inside of the plant clearly and the trash eans inside of the plant clearly and the trash eans inside of the plant clearly and the plan	next -	ie bottom of the wall in the cafeter		12-6	+6
Code C-Criticalitem Reference R-Red Item The walls behind all in the trash cans inside of the trash can be trashed by the trash cans inside of the trash can be trashed by the trash cans inside of the trash cans inside of the trash can be trashed by the trash can be trashed by the trash can be trashed by the trashe	Code C-Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Reference R-Red Item The walls behind all in the trash cans inside of the cafetina are disty. Have the model of the party of the pa					
Code C-Critical Item Page: C-Critical Item Page: C-Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION FLE-C R-Red Item The walls behind all in the trash cans inside of the cafeteria are disty.	Code C-Critical Item Reference R-Red Item The walls behind all if the trash cans inside of the cafeteria are disty.	7	the moils cleaned by, "11			
Code C-Critical Item DESCRIPTION OF VIOLATION / PLANS FRAS A CANS TAS, Le of the Code R-Red Item The walls behind all of the frash cans Tas, Le of the	tablishment Name: McCarthy M.ddle School Date: 11/13/17 Page: 2 Code C-Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY FL-C The walls behind all of the trash cans inside of the		are disty.			,
Reference R - Red Item Code C - Critical Item Code R - Red Item C - Critical Item C - Critical Item C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Page: C - Critical Item C - Critical Item C - Critical Item Page: C - Critical	ablishment Name: McCqrthy M.dqle School Date: 11/13/17 Page: 2 Code C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	of t	walk hehmdall of the trash cans		K-6	カス
111cc 4xthy 111:0416 3chool Date: 11/13/17 Page: C	McCarthy Middle School Date: 11/13/17 Page: 2		DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY		Code Reference	No.
		05	111:9918 \(\(\)\(\)\(\)\(\)		blishmen	Esta

TOWN OR CITY OF Chelms ford

Massachusetts	Department	of	Public	Health
----------------------	------------	----	---------------	--------

Division of	Food and Drugs	
-------------	----------------	--

OOD ESTABLISHMENT INSPECTION REPORT			
Name Mc Carthy Middle School	Date T	ype of Operation(s) Food Service	Type of Inspection
Address North Ril 250	Risk	Retaii	Routine Re-inspection
Telephone	Levei	Residential Kitchen	Previous inspection
Owner Tours of all 1 Parl		∬ Moblie ☐ Temporary	Date: Pre-operation
Town or Chelinstory	HACCP Y/N	Calerer	Suspect lilness
Person in Charge (PIC) Les le Pe Young	Time L	Bed & Breakfast	General Complaint
	Dut-	ermit No.	Clother
Each violation checked requires an explanation on the violated.			specific provision(s) Non-compliance with:
Violations Related to Foodborne illness Interventions and	Risk Factors (Re	ed Items) Anti-Ci	
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immediate o	Offective Tobacc Allerge	590.009 (F) 9n Awareness S90.009 (G)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ion of Contamination from	n Hands
EMPLOYEE HEALTH	🗌 13. Handwa	sh Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION FR		
3. Personnel with Infections Restricted/Excluded	☐ 14. Approve	d Food or Color Additives	3
FOOD FROM APPROVED SOURCE	15. Toxic Ci	iemicals	
4. Food and Water from Approved Source	TIME/TEMPERAT	URE CONTROLS (Potential	lly Hazardous Foods)
☐ 5. Receiving/Condition	🔲 16. Cooking	Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheatir	1g	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling		
PROTECTION FROM CONTAMINATION	🔲 19. Hot and	Cold Holding 🚁 380	410 78
☐ 8. Separation/Segregation/Protection		a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS	FOR HIGHLY SUSCEPTIBLE	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food and	d Food Preparation for H	SP
11. Good Hyglenic Practices	CONSUMER ADVI	ISORY of Consumer Advisories	
iolations Related to Good Retail Practices (Blue			
ems) Critical (C) violations marked must be corrected nmediately or within 10 days as determined by the Board f Health. Non-critical (N) violations must be corrected	To Foodborn and Risk Fac	olated Provisions Re e Illnesses Interventic tors (Red Items 1-22)	ons O
nmediately or within 90 days as determined by the Board F Health.	today, the item 590.000/Federa	for Correction: Base as checked Indicate vio al Food Code. This rep	lations of 105 CMR
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the Bo	Health member or Its a pard of Health. Fallure i	gent constitutes an
15 d of F	cited in this re	port may result in susp	ension or revocation of
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food estab	ilshment permit and ce	ssation of food
27. Physical Facility (FC-6)(590,007)	establishment	operations, if aggrieve	d by this order, you
28. Polsonous or Toxic Materials (FC-7)(590,008)	and Submitted	a hearing. Your requesto the Board of Health	at the above address
29. Special Requirements (590,009)	within 10 days	of receipt of this order	
30. Other	DATE OF RE-IN	ISPECTION: Sept	7,2018
Inspector's Signature: Mach Marcell Print:	Marchina		
PIC's Signature: Print:	1/19/12/1	19518/10	Page of Pages
	1 / 1/1// /	LE PILL 1 11 1	T CARD / OF / Panny

TOWN	
9R	
CITY	
OF_	
110	1
Chelms	1:1:

have	Discuss	27/	S. C.	25	36	77	item No.
c FR	ion With P	86	14-6	F-4	R. 4	R.6	Code Reference
P	Discussion With Person in Charge	NIC	Mc	N/c	Mc	MC	C - Critical Item R - Red Item
D Voluntary Compliance	The wa		The floor tile next to the clean out intrint of the 2018-7019 Replace all of the broken tile by the Apprilian of the 2018-7019 Subsol year.	The top of the kitchen hoods are dirty. (ixist) Have the tap of the hoods aleaned at the end of the	The walls and floor inside if the walker cooker are dirty. At the end of the school year inforty the walls in cooler and then clean the erost and will with a heavy duffy. Of purpose salution.	The bettom of the wall past to the vending machine in the catetrary still is not in compliance from last year. Have the base of the wall fixed before the opening of the sample of the specient.	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY Date Verified

TOWN OR CITY OF <u>Chelius Porti</u>

Massachusetts Department of Public Health

Division of Food and Drugs	C nealth			
FOOD ESTABLISHMENT INSPECTION REPORT				
Name Mc Carthy School	Date 12/13/18	Type of Operation(s)	Type of Inspection	
Address 750 North Pol	Risk	Food Service Retail	Routine Re-Inspection	
Telephone Telephone	Level	Residential Kitchen	Previous Inspection	
Owner Town of cheline ford	HACCP Y/N	Mobile Temporary	Date: ☐ Pre-operation	
Person in Charge (BIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint	
inspector Mark Masiello	in: 11:40		HACCP	
11015 11031 4111)	Out:	Permit No.	Other	
Each violation checked requires an explanation on the violated.			specific provision(s	
Violations Related to Foodborne lilness Interventions an	d Risk Factors	(Red Items) Anti-ci	Non-compliance with: hoking 590.009 (E)	
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immedia	te corrective Tobacc		
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination from	n Hands	
1. PIC Assigned / Knowledgeable / Duties		lwash Facilities		
EMPLOYEE HEALTH		FROM CHEMICALS		
☐ 2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives	\$	
3. Personnel with infections Restricted/Excluded	15. Toxid		•	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	RATURE CONTROLS (Potentia	Ily Hazardous Foodsi		
5. Receiving/Condition		ring Temperatures	ny mazardoda Foodaj	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	•		
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	•		
PROTECTION FROM CONTAMINATION		and Cold Holding / > 7 ° 2	370 370 410	
8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control		
9. Food Conlact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIBL	E DODUK ATIONO (UPP)	
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for H	SP	
11. Good Hyglenic Practices	CONSUMER A	אַרעופּטפּע		
		ng of Consumer Advisories		
Violations Related to Good Retail Practices (Blue	Number o	f Violated Provisions Re	alata d	
Items) Critical (C) violations marked must be corrected	To Foodbo	orne Illnesses Interventi	ons	
immedialely or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk Factors (Red Items 1-22):			
immediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	d on an inspection	
of Health.	590.000/Fe	tems checked indicate vio deral Food Code. This rep	lations of 105 CMR	
23. Management and Personnel (FC-2)(590,003)	by a Board	of Health member or its a	gent constitutes an	
24. Food and Food Protection (FC-3)(590,004)	order of the	Board of Health. Failure report may result in sust	to correct violations	
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food es	tablishment permit and co	essation of food	
27. Physical Facility (FC-6)(590.007)	estabilshm	ent operations. If aggrieve	ed by this order, you	
28. Poisonous or Toxic Materials (FC-7)(590.008)	nave a rign and submit	t to a hearing. Your requested to the Board of Health	st must be in writing	
29. Special Requirements (590,009)	withIn 10 d	ays of receipt of this order		
30. Other	DATE OF R	E-INSPECTION:		
Inspector's Signature: 1970, 100	10			
The state of the s	1.101	Pasie1/0		
PIC's Signature: Print:	benen +	reilanch s	Page of Pages	

[] (un / recelle	Print: Mark Masiello	
PIC's Signature: This much		Page Lof LPages
FORM 734A AM SULKIN CO CHARLESTOWN MA	5111	

TOWN OR CITY OF__

Scns			25	Estal No.
Sion With P			100	Establishment Name: tem Code C - Crit
scussion with Person in Charge:			の機	Treal L
Corrective Action Required: Q No D/ Yes Q Voluntary Compliance Employee Restriction / Exclusion Q Re-inspection Scheduled Q Emergency Suspension Q Sembargo Q Emergency Closure	of the tred prepsink broken intrent	building up on the wall. The wall scar of the walls by at the end of the incel year.	a closh the	Itom DESCRIPTION OF VIOLATION / PLANS PRINT CLEARLY DESCRIPTION OF VIOLATION / PLANS PRINT CLEARLY
ion				Date Verified

TOWN OR CITY OF Chelmsford

Vassachusetts	Department of	Public Health
----------------------	---------------	----------------------

Division of Food and Drugs	HICOHOLI		
FOOD ESTABLISHMENT INSPECTION REPORT			
Name Mc Carthy Middle School	Date 5/15/19	Type of Operation(s) Food Service	Type of Inspection
Address / / De pol	Risk	Retall	Re-Inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of Chelms-tord	HACCP Y/N	Temporary Caterer	Pre-operation Suspect tilness
Person in Charge (PIC) Scorgia Frederizes	Time	Bed & Breakfast	General Complaint HACCP
Inspector Mark Masiello	tn: 10-15 Out: 11: 25	Permit No.	Other
Each violation checked requires an explanation on the		ge(s) and a citation of	
violated.	Diek Englass	(Pad Itams)	Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective Tobac	Co 590.009 (E) CO 590.009 (F) CO 590.009 (Q)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles	_	rention of Contamination fro	m Hands
EMPLOYEE HEALTH		dwash Facilities	
2. Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		roved Food or Color Addillys	? \$
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		c Chemicals ERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Coo	king Temperatures	
Receiving/Condition G. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reh	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	ling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding 37	161 36 -10
	☐ 20. Time	e As a Public Health Control	L
 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing Zeoppen 		NTS FOR HIGHLY SUSCEPTION	
10. Proper Adequate Handwashing	′ □ 21. Foo	d and Food Preparation for	HSP
11. Good Hygienic Practices	CONSUMER 122. Pos	ADVISORY ting of Consumer Advisories	5
Violations Related to Good Retail Practices (Biue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N	To Foods and Risk Official C today, the 590.000/F	of Violated Provisions Forme ilinesses Interven Factors (Red Items 1-2 Order for Correction: Baratens checked Indicate Nederal Food Code. This red of Health member or Its	ations 2): sed on an inspection riolations of 105 CMR aport, when signed belo
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)[590.004) 25. Equipment and Utenslis (FC-4)(580.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(580.008) 29. Special Requirements (590.009) 30. Other	order of t cited in the the food of establish have a rig and subn within 10 DATE OF	he Board of Health. Failur his report may result in su establishment permit and ment operations. If aggrid that to a hearing. Your requ litted to the Board of Hea days of receipt of this on RE-INSPECTION: 5//7/	te to correct violations ispension or revocation cessation of food wed by this order, you sest must be in writing ith at the above addression.
Therested Street 100 a 2 mg . Deint	11 11	100 1-11.	

Page __of __Pages

	iscus		40	No.	Estal
	sion With F		12-6	Reference	olishment
)iscussion With Person in Charge:			C - Critical Item R - Red Item	TOWN
Problem Compliance Compliance Exclusion Re-inspection Scheduled Compliance Exclusion Exclusion Compliance Compliance Compliance Exclusion Exclusion Compliance Compliance Compliance Compliance Exclusion Compliance Compliance Compliance Exclusion Compliance Compliance Compliance Exclusion Compliance Compliance Exclusion Compliance Exclusion Compliance Exclusion Compliance Exclusion Compliance Exclusion Compliance Exclusion Exclusion Exclusion Exclusion Compliance Exclusion Exclusion	The town had am Abotement Company code in to take samples to determine the level and hazard of the black tingues before demolition of the wall board.	the base of the rest of the in	on the choof jam. The door latch needs to be see readjusted so the cherry will needs the best sevent the boildup of ize. This is also a employee satety issue, 5/24/19 The back wall inside of the day storage area has a	7 1 1	7/9 Page: 2 of
on/ Ision	Yes			Date Verified	

TOWN OR CITY OF Chelmsford

Massachusetts	Department of	Public Health
----------------------	---------------	----------------------

Massachusells	vepai unent o	of Public	neath
Division of Food and Dru	ins		

FOOD ESTABLISHMENT INSPECTION REPORT								
Name Parker Middle School	Date (1/15/17	Type of Operation(s) 4 Food Service	Type of Inspection					
Address 7 Graniteville Rd	Risk	Retail	Re-inspection					
Telephone	Level	Residential Kitchen Mobile	Previous inspection Date:					
Owner Town of Chelms lord	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness					
Person in Charge (PIC) Georga Fredericas	Time	Bed & Breakfast	General Complaint					
Inspector MARK MASIEILO	In:/0 !/5	Permit No.	HACCP Other					
Each violation checked requires an explanation on the violated. Violations Related to Foodborne liliness interventions and Violations marked may pose an Imminent health hazard and reaction as determined by the Board of Health.	Risk Factors	(Red Items) Anti-C	Non-compliance with: hoking 590.009 (E)					
FOOD PROTECTION MANAGEMENT 1. PiC Assigned / Knowledgeabie / Duties	☐ 12. Prev	ention of Contamination from	n Hands					
EMPLOYEE HEALTH	🔲 13. Hand	dwash Facilities						
☐ 2. Reporting of Diseases by Food Employee and PiC	PROTECTION	FROM CHEMICALS						
Personnel with infections Restricted/Excluded	☐ 14. Appr	roved Food or Color Additive	s					
FOOD FROM APPROVED SOURCE	☐ 15. Toxid	c Chemicals						
4. Food and Water from Approved Source		TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)						
☐ 5. Receiving/Condition		☐ 16. Cooking Temperatures						
☐ 6. Tags/Records/Accuracy of ingredient Statements	☐ 17. Rehe	•	-10°					
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooi	32	12 53°					
PROTECTION FROM CONTAMINATION		and Cold Holding 328	SY 158 0°					
8. Separation/Segregation/Protection		As a Public Health Control						
 □ 9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN 21. Food	NTS FOR HIGHLY SUSCEPTIBE and Food Preparation for H	E POPULATIONS (HSP)					
11. Good Hygienic Practices	CONSUMER A	ADVISORY ing of Consumer Advisories						
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected	To Foodb	of Violated Provisions Ro orne Illnesses Intervent	ions					
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-22						
immediately or within 90 days as determined by the Board of Health.	today, the	rder for Correction: Base items checked Indicate vi ederal Food Code, This rep	olations of 105 CMR					
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	by a Board order of th	590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health, Failure to correct violations						
25. Equipment and Utensiis (FC-4)(590,005)		s report may result in sus stablishment permit and c						
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)	establishm	ient operations, if aggriev	ed by this order, you					
28. Polsonous or Toxic Materials (FC-7)(590,008)	nave a righ	nt to a hearing. Your reque tted to the Board of Healt	est must be in writing					
29. Special Requirements (590,009)	within 10 d	lays of receipt of this orde						
30. Other	DATE OF R	RE-INSPECTION:						
retor's Signatures Mach Microsoft Print:	10) well	Masiello	1					
'nature: Print:	','1	· A	Page Lof LPages					
A M. SULKIN CO. CHARLESTOWN, MA	10101 1	in treducits						

Chelmstord BOARD OF HEALTH

Establishment Name: Parker	- Middle Sol	4	2 00 7
tem Code C - Critical item	CORRECTION		Date Verifled
	HOT GOA TEMOS OX		1
	Pond 7		
	itizes stations		
	b Station		
	From.		
	,		
	18		
	10		
	and employed traitain practices		
	ertifications are int		
	and Jining hall was in conitary conditions		
	Asas Sheets Yes		
	ich was clean and or		
	employees knowledge oble of duties		
iscussion With Person in Charge:	Corrective Action Required:	() No	□Yes
	☐ Voluntary Compliance	□ Employee	Employee Rustriction /
	☐ Re-inspection Scheduled	☐ Emergend	Emergency Suspension
	☐ Embargo	□ Emergen	Emergency Closure
	☐ Voluntary Disposal	Other	

TOWN OR CITY OF Chelms ford

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT Name Date Type of Operation(s) Tidelle School Type of Inspection 415 Food Service Routine Address Risk Retail Re-inspection Residential Kitchen Previous Inspection Level Telephone Mobile Date: Temporary Pre-operation HACCP Y/N Caterer Suspect lilness Person in Charge (PIC) Time Bed & Breakfast General Complaint In: 1/-00 HACCP Permit No. Other_ Out: Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Anti-Choking 590,009 (E) Violations marked may pose an imminent health hazard and require immediate corrective Tobacco 590,009 (F) action as determined by the Board of Health. Allergen Awareness 590.009 (G) FOOD PROTECTION MANAGEMENT ☐ 12. Prevention of Contamination from Hands ☐ 1. PIC Assigned / Knowledgeable / Dutles ☐ 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color AddItives 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicais FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) ☐ 16. Cooking Temperatures ☐ 5. Receiving/Condition ☐ 6. Tags/Records/Accuracy of Ingredient Statements ☐ 17. Reheating ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans □ 19. Hot and Cold Holding 38 . フロ スタ PROTECTION FROM CONTAMINATION ☐ 20. Time As a Public Health Control ■ 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 21. Food and Food Preparation for HSP. ☐ 10. Proper Adequate Handwashing CONSUMER ADVISORY 11. Good Hygienic Practices ☐ 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Biue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an Inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/Federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnei (FC-2)(590.003) order of the Board of Health. Fallure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Piumbing and Waste (FC-5)(590.006) establishment operations. If aggreeved by this order, you 27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590,008) and submitted to the Board of Health at the above address 29. Special Requirements within 10 days of receipt of this order. (900.009)DATE OF RE-INSPECTION: 6/12/18 30. Other

Inspector's Signature: Mark Marcell	Print:	Mark Masiell	
PIC's Signature: Curtillon Manifeline	Print:	Cathleen Muellino	Page Lof L Pages

	Place the milk existes on a fack inside of the walk in a This also goes for all prepackaged tood containers that are displayed for gras and go ie; cookies, yogust jello, quidding and etc.	the new milk cooless are cooled by the packs. It is very himpostant to test the milk temperature manually every hiduring the lunch period. Callelia callelia manually every himpostation the lunch period. The pre made smoothies will need insection labels and so possible	wilk coolers did not have the ice ream treezer. Thermometer inside of the memeters. Thermometer inside of each milk coaler, Also	Code C - Critical Item DESCRIPTION OF VIOLATION Reference R - Red Item PLEASE PRINT	TOWN OR CITY OF Chelms find Date: 6/5/18 Page: Zof
Employee Restriction / Exclusion Emergency Suspension	alkin concer		C. CEZET. BY 6/10.	Date Verified	2 of 2

TOWN OR CITY OF Chelmsford

Massachusetts Department of Public Health

Division of Food and Drugs

OOD ESTABLISHMENT INSPECTION REPORT			
Name Parker Middle School	Date /2/17/18	Type of Operation(s) Food Service	Type of Inspection 4 Routine
Address 7 Granitaville Rd	Risk	Retali	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous inspection Date:
Owner Town of Chelmsford	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PiC) Cathleen Mair lland	Time	Bed & Breakfast	General Complaint HACCP
Inspector Mark Masiello	In: //. 30	Permit No.	Other
Each violation checked requires an explanation on the violated.	e narrative pag	ge(s) and a citation of	
Violated. <u>Violations Related to Foodborne Illness Interventions a</u>	nd Risk Factors	(Red Items) Anti-Ci	Non-compliance with: loking 590.009 (E)
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	l require immedia	te corrective Tobacc	
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	☐ 13. Hand	dwash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	N FROM CHEMICALS	
_	☐ 14. Appr	roved Food or Color Additives	i
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxi	c Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cool	king Temperatures	
Tags/Records/Accuracy of Ingredient Statements	□ 17. Reho	eating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooi	ling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding 370°	7-10 1430
8. Separation/Segregation/Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 200900		NTS FOR HIGHLY SUSCEPTIBL	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Foor	d and Food Preparation for H	SP
11. Good Hygienic Practices	CONSUMER	ADVISORY ling of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Muumhaa	of Violated Provisions Re	lated
tems) Critical (C) violations marked must be corrected		orne liinesses interventi	
Immediately or within 10 days as determined by the Board		Factors (Red Items 1-22	
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board	Official O	rder for Correction: Base	ed on an inspection
of Health.		items checked indicate vi- ederal Food Code. This rep	
C N		d of Health member or its a	
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		ne Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590.005)		ls report may result in sus	
26. Water, Plumbing and Waste (FC-5)(590,006)		stablishment permit and c	
27. Physical Facility (FC-6)(590.007)		nent operations. If aggriev ht to a hearing. Your reque	
28. Poisonous or Toxic Materials (FC-7)(590.008)		itted to the Board of Healt	
29. Special Requirements (590,009)	sectalistic of Co.	device and manufacture of states a scale	_
30. Other	DATE OF F	RE-INSPECTION:	19
1/641///61/666		Masiello	
PIC's Signature Quice Muelles Pri	nt: Cathlory	Maiellono	Page of Pages

TOWN OR CITY OF Chelmsford

Massachusetts	Department of	Public Health	1

Division of Food and Drugs	olic Health							
Name Parker Middle School	Date 5/10/19	Type of Operation(s)	Type of Inspection					
Address 7 Caralle 111 8 2	Risk	Food Service La Routine						
Telephone (STAINTEVILLE LA	Level	Residential Kitchen	Previous Inspection					
Owner True Act I D		Mobile Temporary	Date: Pre-operation					
TOWN OF CHEINISTORY	HACCP Y/N	☐ Caterer	Suspect illness					
Person in Charge (PIC) Cathleen Maie 11 ano	Time	Bed & Breakfast	General Complaint					
inspector Mark Masiella	in: 11:45 Out: 17:130	Permit No.	HACCP Other					
Each violation checked requires an explanation on violated.	the narrative pag		specific provision(s)					
Violations Related to Foodborne liness interventions	and Risk Factors	(Red items) Anti-c	hoking 590,009 (E)					
Violations marked mey pose an imminent health hazerd a action es determined by the Board of Health.	nd require immedia	e corrective Tober Allerg						
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination fro	m Hands					
1. PiC Assigned / Knowledgeable / Duties	☐ 13. Hand	wash Facilities						
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS						
2. Reporting of Diseases by Food Employee and PiC	☐ 14. Appr	oved Food or Color Additive	S					
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid		-					
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)							
☐ 5. Receiving/Condition	☐ 16. Cook	Ing Temperatures						
☐ 6. Tags/Records/Accuracy of ingredient Statements	□ 17. Rehe	ating						
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooi		350					
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding 8 4	Z6 39 1410 15					
8. Separation/Segregation/Protection		As e Pubilc Health Control	•					
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIBL	E POPULATIONS (HSP)					
☐ 10. Proper Adequate Handwashing	21. Food	and Food Preparation for H	ISP					
	CONSUMERA	INVISORY						
11. Good Hyglenic Practices		ng of Consumer Advisories	•					
Violations Related to Good Retail Practices (Blue		f Violated Provisions Re	elated					
items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board	To Foodbo	orne Illnesses Intervent	ions					
of Health. Non-critical (N) violetions must be corrected		actors (Red Items 1-22						
immediately or within 90 days as determined by the Board	today, the	der for Correction: Base tems checked indicate vi	of tions of 105 CMP					
of Health.	590.000/Fe	derai Food Code. This rep	ort, when signed below					
23. Management and Personnei (FC-2)(590.003)	by a Board	of Health member or its	agent constitutes an					
24. Food and Food Protection (FC-3)(590.004)		order of the Board of Heelth. Failure to correct violations cited in this report may result in suspension or revocation						
25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006)	the food es	tablishment permit and c	essation of food					
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)	establishm	ent operations, if aggriev	ed by this order, you					
28. Poisonous or Toxic Materials (FC-7)(590,008)	лаve a righ and submit	t to a hearing. Your reque ted to the Board of Healt!	est must be in writing					
29. Special Requirements (590.009)	withIn 10 d	ays of receipt of this orde	F. ,					
30. Other		E-INSPECTION: 9/11	/19					
		1/						
1.77(1) 7.12(1.1.1)	rint: Mark 1	Masiello						
PIC's Signature at leai Mulling P	rint: Cath large	Masiello Mairllano	PageofPages					

				Discussion With Person in Charge:				10	7 7 60		74 150 WIC				(6)	550.001 6				27 FC-6 W/C	No. Reference R - Red Item	TOWN C
Voluntary Disposal Other:	☐ Embargo ☐ Emergency Closure	Re-inspection Scheduled	□ Voluntary Compliance □ Employee Restriction /	Corrective Action Required: Q No Q Yes	7014-7020 X,0001 SEGSONI	of the	thes needs to h		restrict is not contract to the character of	reginally of the 2019- 2020 school s	on string and refers his	with the flow sadition is not in the same	the 7019-2020	estion must be in complice	The Allergen Aubstress Cortification is not in compliance.		I season.	e need to be cleaned prior	1 /95/	The white block walls inside of the Kitchen ale still	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	TOWN OR CITY OF Chelmsterd Pasker Middle School Date: 5/10/19 Page: 2 of 2
		on	1																		Date Verified	

TOWN OR CITY OF chelms ford

Massachusetts Department of Public Health

Division	of Fo	od and	Drugs
----------	-------	--------	-------

FOOD ESTABLISHMENT INSPECTION REPORT			
Name	Date	Type of Operation(s)	Type of Inspection
South Kow School	10/23/17	Food Service	4 Routine
Address Rixton Rd	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone	Level	Mobile	Date:
Owner Town of chelmstand	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Deman in Channa (DIC)	Time	Bed & Breakfast	General Complaint
Inspector Mark Masiello	In:12 20	Permit No.	HACCP Other
Each violation checked requires an explanation on the	Out:		
Violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-Ci	hoking 590.009 (E)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia		590.009 (F) on Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination from	n Hands
1. PiC Assigned / Knowledgeable / Duties	☐ 13. Hand	dwash Facilities	
EMPLOYEE HEALTH	_	FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PiC 		roved Food or Color Additive	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid		,
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	lly Hazardous Foods)
☐ 5. Receiving/Condition	☐ 16. Cool	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	,
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ling 154	~70 33°°
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Coid Holding 780	400 400 360
8. Separation/Segregation/Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	NTS FOR HIGHLY SUSCEPTIBE	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for H	SP
☐ 11. Good Hygienic Practices	CONSUMER	ADVISORY	
	☐ 22. Post	ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number o	of Violated Provisions Re	elated
Items) Critical (C) violations marked must be corrected	To Foodb	orne Illnesses Intervent	ions
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-22	
immediately or within 90 days as determined by the Board		rder for Correction: Base	
of Health.	590.000/Fe	items checked indicate vi derai Food Code. This rep	plations of 105 CMR Bort, when slaned below
23. Management and Personnel (FC-2)(590.003)	by a Board	f of Health member or its :	agent constitutes an
24. Food and Food Protection (FC-3)(590,004)		e Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590.005)		s report may result in sus stablishment permit and c	
26. Water, Plumbing and Waste (FC-5)(590,006)	establishm	nent operations. If aggriev	ed by this order, you
27. Physical Facility (FC-8)(590.007) 28. Polsonous or Toxic Materials (FC-7)(690.008)	have a rigi	nt to a hearing. Your reque	st must be in writing
29. Special Requirements (590.009)		tted to the Board of Healt lays of receipt of this orde	
30. Other		RE-INSPECTION:	34 •
Inspector's Signature: Man Comment Print:	100 01	100	
Inspector's Signature: // ach Macket Print:	MINTE	Masiello	

		iscus									Item No.	Esta
		ssion With P									Code Reference	ıblishment
		iscussion With Person in Charge:									C - Critical Item R - Red Item	TOWN OR CIT Establishment Name: Sのけんのい
						rage a	tout from an expensed source	certifications	NO SIGN IN CONTRACTS	7	DESCRIPTION OF VIOLATION / PLAN O	YOF Chelmstald Date:
Embargo Voluntary Disposal	ed	Corrective Action Required:									N OF CORRECTION	10/23/17 Page:
0 0												i
Emergency Closure Other:	Exclusion Emergency Suspension	No Q Yes										17
Close	Susp	O Continue										<u>o</u>
ar.	ension	Yes									Date Verified	N

TOWN OR CITY OF Chelmsford

Massachusetts Department of Public Health

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name South Row School	Date 5/3///8	Type of Operation(s) Food Service	Type of Inspection
Address 5.50 Boston Pd	Rísk	Retail	Re-inspection
Telephone	Levei	Residential Kltchen Mobile	Previous Inspection Date:
Owner Town of chelmsford	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person In Charge (PIC) Dobra Donoshue	Time	Bed & Breakfast	General Complaint
Inspector Mark Masicillo	In: //:30 Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the violated.			specific provision(s Non-compliance with:
Violations Related to Foodborne illness interventions and	d Risk Factors	(Red items) Anti-ci	oking 590,009 (E)
Violations marked may pose an imminent health hazard and a action as determined by the Board of Health.	equire immediat		o 590.009 (F) n Awareness 590.009 (G)
FOOD FROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Preve	ention of Contamination from	n Hands
EMPLOYEE HEALTH	☐ 13. Hand	wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
Response with infections Restricted/Excluded	☐ 14. Appr	oved Food or Color Additives	1
FOOD FROM APPROVED SOURCE	☐ 15. Toxid	: Chemicals	
4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	lly Hazardous Foods)
☐ 5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of ingredient Statements	□ 17. Rehe	·	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	na	
PROTECTION FROM CONTAMINATION		and Cold Holding 14/30	36 400370 4
8. Separation/Segregation/Protection		As a Public Health Control	
		ITS FOR HIGHLY SUSCEPTIBL	E PORIII ATIONS (HED)
and a state of the	☐ 21. Food	and Food Preparation for H	SP (HSF)
10. Proper Adequate Handwashing	CONSUMER A	ADURADY	
☐ 11. Good Hygienic Practices		ng of Consumer Advisories	
Violations Related to Good Retall Practices (Blue	Number	f Violated Provisions Re	Inted
items) Critical (C) violations marked must be corrected		orne Illnesses Interventi	
immediately or within 10 days as determined by the Board	and Risk f	actors (Red Items 1-22)	
of Health, Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board		der for Correction: Base	
of Health.		tems checked Indicate vid	
C N	by a Board	deral Food Code. This rep of Health member or its a	ort, when signed beloy dent constitutes an
23. Management and Personnei (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the	Board of Health. Failure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)		s report may result in sus	
26. Water, Plumbing and Waste (FC-5)(590.006)		tablishment permit and co ent operations, if aggrieve	
27. Physical Facility (FC-6)(590.007)	have a righ	t to a hearing. Your reque	st must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submit	ted to the Board of Health	at the above address
29. Special Requirements (590,009)	within 10 d	ays of receipt of this orde	r.
30. Other	DATE OF R	E-INSPECTION:	
Inspector's Signature: Mash Manuel Print	Maskn	asiello	
DICU. CO			, ,

Inspector's Signature: Mark Mariell	Print: Mask Masiello	
PIC's Signature: 10 m Dan	Print: Bohid Darohu	Page Laf LPages
FORMATORA AND SUBSECUTION OF THE		

				Discu											22	Item No.	Esta
				ssion With I											R-6	Code Reference	 Establishment Name:_
				Discussion With Person in Charge:								NIC		,	Alla	C - Critical Item R - Red Item	
									The the 2010- easy set on year.	the roop a	and have stoins.	ing tiles inside of the	The roop acids to be replaced in	July 1	The roof of the Kitchen is still	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	TOWN OR CITY OF Chelosfard South Raw School Date: 5,
O Voluntary Disposal	Embargo	Re-inspection Scheduled	Voluntary Compliance	Corrective Action Required:						in the Kitchen	C/W	pertation are also	till instead of		I calling water	AN OF CORRECTION	/31/18 Page:
Other:	□ Eme	□ Eme	o Emp	O No						o prio	12.	and	80%		conto		
er:	Emergency Closure	Emergency Suspension	Employee Restriction / Exclusion	B Y						6	2-10-18	discol	10/1		5 the		2 01 2
<u>. </u>	ri	nsion	ion /	Yes								cord		1240-		Date Verified	
														18			

THE COMMONWEALTH OF MASSACHUSETTS
TOWN OR CITY OF Chelms ford

Massachusetts	Department o	f Public	Health

Massachusetts Department of Public	Health		
Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name South Row School	Date 12/10/15	Type of Operation(s) Food Service	Type of Inspection Routine
Address 250 South Bar Boston Pd	Risk	Retail	Re-inspection
Telephone	Lavel	Residential Kitchen Mobile	Previous Inspection Date:
Owner Town of Chelms Pard	HACCP Y/N	Temporary	Pra-operation
Person in Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector Mark Masiello	In: 11: 30	Permit No.	HACCP
Each violation checked requires an explanation on the	Out:	remit No.	Other
TOTAL CO.			Non-compliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-C	hoking 590.008 (E)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective Tobaco	
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	antion of Contamination from	m Hands
1. PiC Assigned / Knowledgaabla / Dutles		lwash Facilities	·· · · · · · · · · · · · · · · · · · ·
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Raporting of Diseases by Food Employee and PIC		oved Food or Color Additive	•
☐ 3. Personnal with Infections Restricted/Excluded	☐ 15. Toxic		•
FOOD FROM APPROVED SOURCE			h 41
4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	Ny Hazardous Foods)
5. Receiving/Condition		ring Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	•	
7. Conformance with Approved Procadures/HACCP Plans	18. Cooli		150 750 (US)
PROTECTION FROM CONTAMINATION		and Cold Holding 410 4	10-34-19/
8. Saparation/Segregation/Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY SUSCEPTIBL and Food Preparation for H	E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	==1. 1000	and Lood Liebalation lot ti	3F
☐ 11. Good Hygianic Practices	CONSUMER A	ADVISORY ng of Consumer Advisorias	
Violations Related to Good Retail Practices (Biue	Number	f Violated Provisions Re	detect
Items) Critical (C) violations marked must be corrected	To Foodbo	orne ilinesses interventi	ions
Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risk F	actors (Red Items 1-22)	
Immediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	d on an inspaction
of Haalth.	today, the i	tems checked indicate vid deral Food Code. This rep	plations of 105 CMR
23. Management and Personnel (FC-2)(590,003)	by a Board	of Health member or its a	ioit, when signed balow ident constitutes an
24. Food and Food Protection (FC-3)(590.004)	order of the	Board of Health. Fallure	to correct violations
25. Equipment and Utensiis (FC-4)(590,005)	the food es	s report may result in sus tabilshment permit and co	pansion or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)	establishm	ent operations. If aggrievi	ad by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	hava a righ:	t to a hearing. Your reque	st must be in wrilling
29. Special Requirements (590,009)	within 10 da	ted to the Board of Health eys of receipt of this orde	
30. Other	DATE OF R	E-INSPECTION: 2/28	1/18
Inspector's Signature: 01. 100 11/1/ Print:	VVI 11 15		
The state of the s		kasie110	
PIC's Signature Kni 111	KUDIN I	moren	Page / of / Pages

Page / of / Pages

the selt	Discussion With Person in Charge:	17 R. G		Establishment Name:_
service disectes	erson in Charge:		R- Red Item	6.1
ROH by Lqu to the Copy of the	The self the low most he contains The at the shut	The Kitcher Roof is still leaking water which means the roof still has not been repaired.	The sitchen ceiling tipe ale still not in compliance worlind from the last inspection.	TOWN OR CITY OF Chelms and Date: 12/10/18 Page: 2 of 2

Form 734 B A.M. Sultin Co., Charlestown, MA

TOWN OR CITY OF Chelmsford

FORM THE AM SHEKINGO CHARLESTONAM TO

Massachusetts Department of Publi	c Health		
Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT			
Name South Row School	Date 5/6/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address Boston Pd	Risk	Retall	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner Tawn of Chelmsford	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person In Charge (PIC) Robin Donoghue	Time	Bed & Breakfast	General Complaint
inspector mark Masiello	In: 11:45 Out: 12:30	Permit No.	HACCP Olher
Each violation checked requires an explanation on the violated.			specific provision(s
Violations Related to Foodborne Illness Interventions an	d Risk Factors	(Red Items) Anti-	Choking 590,009 (E)
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immedia	te corrective Tobac	
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	☐ 13. Hance	iwash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
Reporting of biseases by Food Employee and FIC Resonnel with Infections Restricted/Excluded	☐ 14. Appr	roved Food or Color Additive	98
FOOD FROM APPROVED SOURCE	☐ 15. Toxid	c Chemicals	
☐ 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ding Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	•	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	· ·	43° 144
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding—/0°4	100 286 350 43
■ 8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY SUSCEPTIBED IN THE PROPERTY IN	LE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	∐ 21. F00d	and rood Preparation for r	157
11. Good Hyglenic Practices	CONSUMER A	ADVISORY ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number o	f Violated Provisions R	oloted
items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	To Foodbo	orne Ilinesses Intervent Factors (Red Items 1-22	tions
immediately or within 90 days as determined by the Board	Official Or	der for Correction: Bas	ed on an inspection
of Health.	today, the i	items checked indicate vi deral Food Code. This re	otations of 105 CMR
23. Management and Personnel (FC-2)(590,003)	by a Board	of Health member or its.	agent constitutes an
24. Food and Food Protection (FC-3)(590,004)	order of the	e Board of Health. Fallure	to correct violations
25. Equipment and Utensiis (FC-4)(580,005)	the food es	s report may result in sus stablishment permit and c	spension or revocation (cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)	establishm	ent operations. If aggriev	ed by this order, you
28. Poisonous or Toxic Materials (FC-7)(580.008)	nave a righ	at to a hearing. Your reque tted to the Board of Healt	est must be in writing
29. Special Requirements (590.009) 30. Other	within 10 d	ays of receipt of this orde E-INSPECTION:	er.
Inspector's Signature: Mach Mair Mar	: Made	Mariall	
PIC's Signature: Print	I COIR I	Masiello	Page_Lof_LPages
FORM 734A AM SHIKKIN GO CHARLESTONAM WA	Robin ?	MAKING	" "But of Frages

	TOWN OR CITY OF CHEIMS FOR	7 00 7	Page:	5/6/19	Date:	Establishment Name: SOUTH ROW School
--	----------------------------	--------	-------	--------	-------	--------------------------------------

		Discussion With Person in Charge:		(2)	401-055															No. Reference
		Person in Charge			0			(C										R - Red Item
Embargo Voluntary Disposal	Voluntary Compliance	Corrective Action Required: O No	Start of the 2019-2016 school year	2-2	The Allergen Awareness (extitication is not in-compliance.	Harming the patternent than the	the Fixility Description from list soil	The Recucle sumpster is still not in compliance his	46 Facility Department from 195t years	The Kitchen celling is still not in compliance by	tool and bevelope we from an approved source.	sind employee hygienic practices	mens sheets du	NO SIGN OF GAY CORENTS	sanitized station ox	handwash stution ok	2601045	refrigeration temps ok	Hot find temps ok	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION
	on/	Yes																		Verified Verified